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ABSTRACT

This annotated bibliography brings up-to-date National Agricultural Library lists that contain references on school food service programs for the years 1925 through July 1967. In addition, a retrospective search was made of materials acquired from August 1967 through December 1973 by the Library and Food and Nutrition Information and Educational Materials Center to select items for inclusion in this publication. Materials included related specifically to the National School Lunch Program, the School Breakfast Program, the Special Food Service Program for Children, and the Special Milk Program. Materials on the nutrition of children and nutrition education have been omitted except as they relate to the above programs. The citations are grouped under 14 topic categories and each of the 578 citations includes an accession number, the title, author, publisher and place or an abbreviated journal title, volume, issue and inclusive pagination, series number when appropriate, date of publication, call number, descriptor terms, and an abstract. A subject index concludes the bibliography. (Author/MLF)

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FOOD SERVICE PROGRAMS FOR CHILDREN:

AN ANNOTATED BIBLIOGRAPHY

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PREFACE

This publication brings up-to-date Library Lists 26, 57, 77, and 88 which contain references on school food service programs for the years 1925 through July 1967.

Materials in this annotated bibliography relate specifically to the National School Lunch Program, the School Breakfast Program, the Special Food Service Program for Children, and the Special Milk Program. Materials on the nutrition of children and nutrition education have been omitted except as they relate to the above programs. A retrospective search was made of materials acquired from August 1967 through December 1973 by the National Agricultural Library and the Food and Nutrition Information and Educational Materials Center* to select items for inclusion in this publication.

Each of the citations includes an accession number, the title, author, publisher and place or an abbreviated journal title, volume, issue and inclusive pagination, series number when appropriate, date of publication, call number, descriptor terms, and an abstract. If the call number ends in F&N (e.g., TX655.U5 F&N) the publication may be borrowed from the Food and Nutrition Information and Educational Materials Center. If the call number does not end in F&N (e.g., TX341.J6) the publication is available from the National Agricultural Library.

Grateful acknowledgement is made for the assistance of Alice Yeldell of the Nutrition Education and Training Group, Nutrition and Technical Services Staff, Food and Nutrition Service in defining the scope of the bibliography and in deciding on material for inclusion and to Ruth Pyne, National Agricultural Library, in manually searching NAL holdings for possible items to be included in this publication and in providing other valuable input.

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*The Food and Nutrition Information and Educational Materials Center is operated cooperatively by Food and Nutrition Service, U.S. Department of Agriculture and the National Agricultural Library. It is located in the National Agricultural Library Building, Room 304, Beltsville, Md.

BIBLIOGRAPHY

Nutritional Science and Nutrition Education

1-99
"TALK-INS"--SUMMARY OF GROUP REPORTS: ROLE OF THE SCHOOL FOOD SERVICE IN NUTRITION EDUCATION.
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 76-79. July 12/23, 1971.
LB3479.U5K3 P&N
Food service supervisors, Nutrition education, School food service.
Abstract: This section of the proceedings covers "Talk-Ins" held during the seminar. Participants were divided into groups for discussion to gain insight into the role of the school food service and in particular the food supervisor in nutrition education. Questions relating to this objective were discussed and pertinent points from the discussions are included.

2-99
RECENT ADVANCES & PROBLEMS IN NUTRITION & FOOD SCIENCE, AND IMPLICATIONS FOR CHILD NUTRITION PROGRAMS.
Aaron Altschul
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 18-27. June 27-29, 1972.
TX345.N3 1972 P&N
Child nutrition programs, Food science, Innovation, Nutrition, Prediction, Research, School lunch.
Abstract: The school food service plays an essential role in the up-grading and maintenance of the nutritional status and food habits of children. School officials, now and in the future, must be prepared to develop to the utmost the new techniques of feeding and nutrition education that will be needed to improve the as yet inadequate child nutrition programs. These new techniques must help solve not only the existing problems of children but also the anticipated problems that they will face as adults. One of the most important components will be to arrange a workable system of feedback from the community in which the child lives in order to better define the child's problems vis-a-vis nutrition and education so that corrections in child nutrition programs can be made on a continuing basis.

3-99
CONFECTIONS AND SOFT DRINKS IN SCHOOLS.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc v 180: 92. June 30, 1962.
448.9 AM37
Candy, Food habits, Food intake, School children (6-11 years), School lunch programs, Soft drinks.
Abstract: This is a short statement by the AMA Council on Foods and Nutrition opposing the sale and/or distribution of confections and soft drinks in school lunchrooms and other school facilities on the grounds that when given a choice, a child may choose the less nutritious foods. The statement stresses that a school lunch program is supposed to encourace students to adopt good food habits.

4-99
AMERICAN SCHOOL FOOD SERVICE ASSOCIATION BLUEPRINT FOR SCHOOL FOOD SERVICE AND NUTRITION EDUCATION.
American School Food Service Association
Sch Lunch J 24 (2): 54-56. Feb 1970.
389.8 SCH6
Nutrition education, School food service.
Abstract: Outlook based on educational potential of proper school nutrition programs, with goals for 1971, 1975, and 1980.

5-99
IMPLEMENTING NUTRITION EDUCATION IN SCHOOL FOOD SERVICE.
E M Berdahl
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 62-64. June 21/july 2, 1971.
LB3479.U5U8 P&N
Age groups, Nutrition education, School food service.
Abstract: This paper discusses the implementation of nutrition education in the school food service. The needs of children of varying ages for nutrition education and the role played by the school lunch program in meeting these needs are presented.

6-99
YOU CAN'T TEACH A HUNGRY CHILD. 1 LUNCH SURVEY.
D L Callahan
Sch Lunch J 25 (3): 26-27, 29-30, 32, 37-42. Mar 1971.
389.8 SCH6
Children, Hunger, Surveys, Teaching, Type A lunch.
Abstract: Massachusetts survey of 80,000 children indicated that only 53% consumed a satisfactory or good lunch. The children who were undernourished did not select type A lunch in the school, ate at home, brought their own lunch, bought a la carte in school, or ate in a neighborhood store.

7-99
FOCUS ON NUTRITION...YOU CAN'T TEACH A HUNGRY CHILD. 2.
D L Callahan
Sch Foodserv J 26 (8): 25-27,30,33-35,37-38,40. Sept 1971.
389.8 SCH6
Children, Hunger, Malnutrition, Mental retardation, Nutrition, School breakfast programs, Surveys.
Abstract: Results of a survey of Massachusetts school children, emphasizing the breakfast survey, basic four, and miscellaneous data.

8-99
CHILD MALNUTRITION AND ITS IMPLICATIONS FOR SCHOOLS.
J L Cameron
Sch Lunch J 24 (1): 26-28. Jan 1970.
389.8 SCH6
Adult education, Child rearing practices, Economic influences, Malnutrition, Schools.
Abstract: Nutritional status of children is related to the education, economic status, motivation, and responsiveness of their parents. The school is charged with promoting and maintaining the nutritional well-being of the child so that he may learn and function at optimal levels. Expansion of child nutrition programs has broadened role of school in providing food to its students and to out-of-school children. Four basic concepts of nutrition and education are given.

9-99
...FORGING THE MISSING LINK: NUTRITION EDUCATION.
Maurine B Chapman
Sch Lunch J 23 (7): 28-39. July/Aug 1969.
389.8 SCH6
California, Curriculum planning, Educational programs, Food service management, Menu planning, Nutrition education, Program planning, School food service, Student involvement.
Abstract: School lunch programs can become the basis for establishing a viable nutrition education program. In one California school district the children and faculty conducted a laboratory experiment using white rats. One group of rats was fed the Type A lunch served in the school cafeteria. The other group was fed a diet of rolled oats and soft drinks. The nutritional results were obvious. As a result of this scientific "proof", children's interest in nutrition, and school lunch in particular, has been heightened. Students have since planned and prepared an international breakfast, featuring foods from around the world. Student volunteers even aided in food preparation, clean-up, serving, and cost analysis of the program.

10-99
ARA SELLS A 'RAINBOW' LUNCH.
M B Crimmins
Sch Foodserv J 26 (8): 89-90. Sep 1972.
389.8 SCH6
Food service management, Nutrition education, School food service, School lunch programs, Secondary education, Type A lunch.
Abstract: Poor nutrition education, and smaller Type A lunch selection in the secondary schools is a problem for school food service managers. One plan devised to overcome this is the Rainbow Lunch. The ARA Rainbow System uses four colors to identify major parts of a Type A lunch: red, protein; green, fruits/vegetables; yellow, fruits/vegetables providing high sources of vitamin C, and blue, milk.

11-99
NUTRITION EDUCATION IN SCHOOL LUNCH.
Dairy Council of Kentucky and Southern Indiana
[Louisville?] 9 p. 1969.
LB3475.D3 P&N
Advertising, Child nutrition programs, Educational games, Elementary education, Mass media, Public relations, School lunch programs.
Abstract: This pamphlet abounds with ideas for the supervisor of foods in the primary schools. Suggestions for parties in the school cafeteria, games and projects promoting good nutrition are offered for classroom use. Suggestions are also given to help the supervisor in raising the general image of the school lunch program.

12-99
PANEL: BECOME INVOLVED IN NUTRITION EDUCATION.
Francis Dobbins, Carol Mayfield, Roger Whitcomb
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 54-68. July 12/23, 1971.
LB3479.U5K3 P&N
Nutrition education, School food service.
Abstract: This panel was held to provide insight into the role of various individuals and groups in a nutrition education program. The panel presentations covered three major questions: 1(what are the existing groups that can be involved in nutrition education? 2) how can the school food service super-

13-99

visor work with these various groups in developing a nutrition education program? and 3) what contribution can these various groups make to a nutrition education program? panel members included a moderator, a parent representative, a community representative, a school board member, a teacher, a school food service director, and a school administrator.

13-99
WHAT'S WRONG WITH SCHOOL LUNCH?
S W Doucette, A N Naretzki
Sch Lunch J 25 (5): 42-48, 51. May 1971.
389.8 SCH6
Food preference ratings, Foods, Plate waste, School lunch programs, Student participation, Type A lunch.
Abstract: Condensed version of the second part of research in Hawaii considered plate waste because of its impact on nutritional value of Type A lunch.

14-99
THE LUNCH BUNCH STUDY; SUMMARY AND CONCLUSIONS FROM THE FINAL REPORT OF A STUDY TO DETERMINE THE NUTRITIONAL AND ECONOMIC NEED FOR FREE LUNCHES AND TO MEASURE THE EFFECT OF RECEIVING SCHOOL BREAKFASTS AND/OR LUNCHES ON THE NUTRITIONAL STATUS OF CHILDREN.
Cornell University,DGraduate School of Nutrition
Lillian Emmons, Marian Hayes, David L Call
Ithaca, N.Y. 13 p. 1972.
TX361.C5C6 F&N
Children, Economics, Influences on nutrition, New York (State), Nutritional status, School breakfast, School lunch programs, Statistical data.
Extract: Children identified as eligible for free school lunches on the basis of family income-family size-number of school age children are in economic need of free lunches. However, in the Lunch Bunch study, only one-third of these children were identified as nutritionally needy. On the other hand, one-quarter of the ineligible children were identified as nutritionally needy. Therefore, it cannot be assumed that children indentified as economically needy are also nutritionally needy. Dietary levels, which were factors used in identifying nutritional need, were not well correlated with family size, family income and the number of school age children. Assessment of dietary need would be most effectively accomplished by measuring the levels of four nutrients in the diet which are highly correlated with six other basic nutrients. It is important to provide free lunches to those most in need of the benefits of the program. Although eligible children were significantly helped by school feeding programs, nutritionally needy children were helped even more, particularly in the district offering both the school breakfast and lunch programs.

15-99
UNIFIED APPROACHES TOWARD NUTRITION EDUCATION THROUGH SCHOOL FOOD SERVICE AND HOME ECONOMICS EDUCATION.
Allie E Ferguson
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 82-92. July 18/28, 1971.
LB3479.U5 F&N
Home economics education, Nutrition education, School food service.
Abstract: This paper discusses unified approaches to nutrition education through school food service and home economics education. The accountability of teachers and school food service people in relation to nutrition education, and the ways nutrition educators can improve the nutritional status of those for whom they are responsible are discussed. The variety of emphases in the high school home economics classes are presented. Use of special foods and educational media, youth clubs, and an individualized foods class for grades K-12 are included.

16-99
ROLES AND CHALLENGES OF SCHOOL FOOD SERVICE IN NUTRITION EDUCATION.
Thelma G Flanagan
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 30-50. July 18/28, 1971.
LB3479.U5 F&N
Nutrition education, School food service.
Abstract: This keynote address deals with the roles and challenges in nutrition education. Topics covered include a brief history of regional nutrition education seminars and reasons school food service administrators should attend such seminars, the history of school lunch service and nutrition education efforts, reasons for nutrition education failures, competitive food services in schools, the passage of Public Law 91-248 and its provisions for nutrition education, synthetic and fortified foods, the establishment of the Nutrition Information Center within the National Agriculture Library, the organization of the Society for Nutrition Education, the lack of teachers skilled for nutrition education, and the challenges involved in activating a nutrition education program.

17-99
PANEL: PROBLEMS ENCOUNTERED IN SCHOOL FOOD SERVICE.
Irene Grobstein, Patricia Boyd, Ben Madina
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 51-54. June 21/july 2, 1971.
LB3479.U5U8 F&N
Attitudes, Children, Food habits, School food service.
Abstract: This paper presents information from a panel discussion on problems encountered in school food service. Children's attitudes toward foods, diet considerations for a diabetic child, a breakfast program in an elementary school in Salt Lake City, and food habits of the Navajos are included.

18-99
NUTRITION AND THE TYPE A LUNCH.
Mary M Hill
Nutr Program News 4 p. Nov/Dec 1968.
1.982 A2N955
Dietary standards, Nutrient values, Nutrition education, Type A lunch.
Abstract: The Type A lunch pattern is a package of nutrients and food energy based on solid nutrition research. As interpreted by the National School Lunch Program, the amounts of food specified for a Type A lunch should provide one-third of the Recommended Daily Allowances. This article, adapted from a talk given at the 22nd convention of the Association, describes the nutritional value of the components of a Type A lunch.

19-99
THE SCHOOL LUNCH - A COMPONENT OF EDUCATIONAL PROGRAMS.
Mary M Hill
Nutr Program News 4 p. Nov/Dec 1969.
1.982 A2N955
Integrated curriculum, Menu planning, National School Lunch Program, Nutrition education, Recommended Dietary Allowances, School lunch, Type A lunch.
Abstract: This issue reports on the National School Lunch Program and how it has kept nutritionally in tune with the times. It is suggested that this program should be more thoroughly integrated with the rest of the curriculum and should play a more important part in education generally. Reevaluation and updating of the type A lunch pattern takes place because of changes in current nutritional goals and in popular food consumption practices. Such a reevaluation led to several menu planning recommendations that are included in this report.

20-99
NUTRITION EDUCATION IN ELEMENTARY SCHOOL PROGRAMS.
Mary M Hill
Nutr Program News p. 1-4. Mar/Apr 1969.
1.982 A2N955
Behavior change, Elementary schools, Nutrition education, Organization, Program evaluation, Program planning, School administration, School lunch programs, Student participation.
Abstract: This issue contains information about sequential nutrition education programs that have been established over the years by nutrition education research. It is recommended that nutrition education programs involve school administrators, nutritionists, teachers, school lunch personnel, medical staff, and--most importantly--parents. The objective of the program should be to produce a change in student (and parent) behavior, from poor to good eating habits.

21-99
CULTURAL FOOD PATTERNS AND SCHOOL FOOD SERVICE.
Norge W Jerome
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 321-329. July 12/24, 1970.
LB3479.U5M3 F&N
Cultural factors, Food habits, School food service.
Abstract: The environmental, cultural and psyco-social factors which play an integral part in food preferences. The aspect of food communication is noted. The accessability of the school food service steamtable to transmit important cultural values to youth is emphasized.

22-99
NUTRITION EDUCATION--AN INTEGRAL PART OF A SCHOOL FEEDING PROGRAM.
Loretta Juhas
Nutr Program News p. 1-4. May/June 1969.
1.982 A2N955
Behavior change, Curriculum planning, Educational programs, Food habits, Nutrition education, Parent participation, Program planning, School lunch programs, Teaching methods.
Abstract: This issue presents some ideas about nutrition education and how it can be incorporated into the school curriculum. The school administrator must provide a framework within which the nutritionist can work toward the objectives of nutrition education. Food service must be planned with nutrition education as a primary objective. Well-balanced meals with a variety of foods should be served family style. Close supervision by teachers using mealtime as an opportunity for teaching is essential. Finally, there must be a close working relationship between the nutritionist, those preparing the food, and and the teaching staff.

23-99
ADVENTURES IN NUTRITION EDUCATION RESOURCES NO. 1 -- NUTRITION EDUCATION RESOURCE MATERIALS PRESENTATION WITH EMPHASIS GIVEN TO THE ROLE OF THE SCHOOL FOOD SERVICE.
Jean Kendrick
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 121-128. July 18/28, 1971.
LB3479.U5 F&N
Nutrition education, School food service.

Abstract: This presentation discusses nutrition education resource materials used for four different purposes: 1)to enhance a teacher's knowledge of nutrition education; 2)to coordinate resources for a multifaceted approach; 3)to emphasize good nutrition through the presentation of deficiency diseases; and 4)to relate the school food service to a total nutrition program.

24-99
NUTRITIONAL ASPECTS OF ENGINEERED FOODS AND DELIVERY SYSTEMS IN SCHOOL FOOD SERVICE.
Paul A LaChance
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 125-133. July 18-/28, 1971.
LB3479.U5 F6N
Engineered foods, Food delivery systems, Nutrition education, School food service.
Abstract: This paper discusses engineered foods, the evolving of the Recommended Dietary Allowance, the involvement of industry in the development of fortified foods, and delivery systems in school food service.

25-99
BALANCED NUTRITION THROUGH FOOD PROCESSOR PRACTICE OF NUTRIFICATION: MODEL EXPERIENCE IN SCHOOL FOOD SERVICE.
P A Lachance, R B Moskowitz, H H Winawer
Food Technol 26 (6): 30, 32, 33, 34, 36, 40. Jun 1972.
389.8 F7398
Food processing, Food service management, Nutrient values, School lunch programs.
Abstract: With the cooperation of 80 food processors, Rutgers has demonstrated, on a model basis, that the nutritional effectiveness of school feeding programs can be enhanced. This is accomplished through attention to: child tested food acceptance; selected micronutrient additions (nutrification) vis-a-vis an RDA goal to promote nutritional balance within and between food products; and, increased convenience through simplified food service techniques.

26-99
CHILD NUTRITION: AN IDEA WHOSE TIME IS HERE.
R E Lyng
Sch Lunch J 25 (9): 40-42,44-45. Oct 1970.
389.8 SCH6
Children, Costs, Food service, Food stamp programs, Low income groups, Nutrition, School lunch programs.
Abstract: Address given at the 24th Annual Convention of the American School Food Service Association, Boston, Aug. 4, 1970, which reviews advances of the past year and discusses P.L. 91-248 and new regulations in the school lunch programs resulting from the legislation.

27-99
NUTRITIONAL ADEQUACY, PREFERENCE, ACCEPTABILITY, AND FOOD PRODUCTION ASPECTS OF HOT AND COLD SCHOOL LUNCHES.
Kathleen M Martin
State College, Pa. 135 p. 1971.
DISS 72-9505
Dietary standards, Facilities planning and layout, Food preferences, Food preparation, quantity, History, Plate waste, Research methodology, School lunch programs, Type A lunch.
Ph.D. Thesis in foods and nutrition, Pennsylvania State University.
Extract: From the results of this study, it is evident that a cold lunch program can be formulated which will meet the nutritional goals of the School Lunch Program equally as well as a hot lunch program. Since there was no difference in participation and only small differences in cost between the two types of lunches under the conditions of this study, a school board faced with the option of providing a hot or cold lunch program would need to base their decision on a consideration of other factors, such as the relative amount of space and equipment needed for the various methods of providing cold lunches. The acceptance by parents and teachers and the costs of cold lunches prepared by other methods were not considered. Some production aspects were assessed under the conditions of this study but would need to be further evaluated under conditions which would prevail if a cold lunch program was introduced in a school with only limited facilities for a cold lunch program.

28-99
CALIFORNIA STATES ITS POSITION.
F E McGlone
Sch Lunch J 25 (2): 52, 54, 56, 59. Feb 1971.
389.8 SCH6
Education, Fortification agents, Free lunches, Nutrition, Nutrition education, School breakfast, School food service, Type A lunch.
Abstract: Excerpts from a position paper, "Apparent Hunger in California," issued by the California School Food Service Association and written by Frances E McGlone, discusses the importance of nutrition to education and of nutrition education. It emphasizes the need for free food service for all children, their improvement with breakfasts rather than hunger, the value of Type A lunches, and fortification of foods.

29-99
IMPORTANCE OF NUTRITION EDUCATION IN SCHOOL FOOD SERVICE.
Beatrice McKinney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 57-61. June 21/july 2, 1971.
LB3479.U5U8 F6N
Inservice programs, Nutrition education, School food service.
Abstract: This paper discusses the importance of nutrition education in school food service. Included is a 9-unit program from Edmonds School District no. 15, Lynnwood, Washington which can be most useful in orienting school food service employees. This program covers organization of the school lunch program, students' health and diet, job description, sanitation and personal grooming, food preparation, serving food and portion control, institutional equipment, public relations and teacher involvement. Ways in which school food service personnel can invoke student interest in nutrition are presented, and interactions with PTA councils, and community service groups are discussed. Administrative qualifications for school lunch room directors are considered.

30-99
NUTRITION EDUCATION AND THE RELATED MANAGEMENT PROCESSES: PROCEEDINGS.
Midwest Regional Seminar for School Food Service Supervisors and Directors, University of Wisconsin, 1971
Madison, Wis. 134 p. 1971.
LB3479.U5W5 F6N
Communication skills, Inservice education, Integrated curriculum, Malnutrition, Nutrition education, Proceedings, School community relations, School food service, Seminars.
Extract: This Seminar emphasized nutrition education as an integrated aspect of the educational process and of school food service management. The major content areas were: trends in nutrition education, relationship of hunger-malnutrition and learning behavior, nutrition as an aspect of social and environmental concerns, nutrition in relation to other aspects of health education, the decision-making process in nutrition education, and communication aspects of nutrition education.

31-99
MAJOR MINERAL ELEMENTS IN TYPE A SCHOOL LUNCHES.
Elizabeth W Murphy, Louise Page, Bernice K Watt
J Am Diet Assoc 57 (3): 239-245. Sept 1970.
389.8 AM34
Analytical methods, Food analysis, Food standards and legislation, Minerals, Nutrients, School lunch programs, Type A lunch.
Abstract: Laboratory analyses were made for the content of six minerals present in macro quantities in type A lunches served in a representative sample of 300 schools in the United States during the autumn of 1966. Lunches served to sixth graders on the average exceeded the nutritional goal of one-third of the daily dietary allowances of 400 mg. calcium and phosphorus, as recommended by the Food and Nutrition Board of the National Research Council in 1968 for children 10 to 12 years of age. Lunches on the average contained 93 mg. magnesium, compared with a goal of 100 mg. They contained an average of 4.2 mg. iron, which exceeded the goal of 3.3 mg. for boys. However, only one-third of the lunches provided iron at levels of at least 4.5 mg., the adjusted goal for girls. Sodium and potassium were found in greater amounts in the lunches than other minerals studied, averaging 1,466 and 1,190 mg., respectively. Proportions of all six minerals in the lunches were significantly related to caloric value and to protein.

32-99
TRACE MINERALS IN TYPE A SCHOOL LUNCHES.
Elizabeth W Murphy, Louise Page, Bernice K Watt
J Am Diet Assoc 53 (2): 115-122. Feb 1971.
389.8 AM34
Minerals, Nutrient content determination, Trace elements, Type A lunch.
Abstract: Laboratory analyses were made for the content of nine trace mineral elements in type A school lunches as served to sixth graders in 300 schools in the U.S. On the average, the lunches contained: 0.019 mg. chromium, 0.34 mg. copper, 0.45 mg. manganese, and 3.91 mg. zinc. These amounts are probably marginal or low for chromium and copper, may be adequate for manganese, and are probably adequate for zinc. The lunches also contained an average of: 0.26 mg. aluminum, 0.17 mg. barium, 0.50 mg. boron, 0.013 mg. cadmium, and 0.33 mg. stable strontium. Aluminum content of the lunches varied widely. Cadmium values, like chromium, were near the lower limits of analytical sensitivity.

33-99
LIPID COMPONENTS OF TYPE A SCHOOL LUNCHES.
Elizabeth W Murphy, Louise Page, Percilla C Koons
J Am Diet Assoc 56 (6): 504-509. Jun 1970.
389.8 AM34
Analytical methods, Food analysis, Lipids, School lunch programs, Type A lunch.
Abstract: Concern over the type and amounts of fat in American diets has led to increased interest in the kinds and proportions of fat in type A school lunches, of which approximately three billion are served each year to American school children. As part of a nationwide study undertaken in 1966 to provide data on the nutritive content of type A lunches, information on lipid components was obtained by laboratory analyses. This paper reports the results of analyses for fatty acids, total fat, and total sterols.

34-99
THE NATIONAL SCHOOL FOOD SERVICE AND NUTRITION EDUCATION FINANCE PROJECT.
National Educational Finance Project
[Washington] 391 p. 1971.
LB3479.U5N3 F&N (National Educational Finance Project. Special study no. 8)
Child nutrition programs, Cost effectiveness, Financial management, Legal problems, Nutrition education, Program evaluation, Research, School administration, School food service.
Wholly supported by the U.S. Dept. of agriculture, contract no. 12-25-400-68. Includes bibliographies.
Abstract: The National Educational Finance Project, instituted June 10, 1968, was the first comprehensive study of educational finance since 1933. This document reports the findings and recommendations of the School Food Service Project, an arm of the larger financial study. The report presents a school finance model to help administrators in deciding which nutrition programs are needed by children, what should be the school's committment to child nutrition, and what are the possible avenues for obtaining adequate funding. The study's findings are in some areas conflicting, but the primary conclusion is inescapable: school administrators, and adults in positions of authority, have collectively failed to make adequate school nutrition provisions for children. On the other hand, all such people interviewed stated their conviction that school districts must plan for and provide a uniform system of school nutrition programs that meet the total school-day nutritional needs of all pupils, and that all schools must teach their pupils the reasons and necessity for good food habits.

35-99
THE NUTRITIVE CONTENT OF TYPE A LUNCHES.
Sch Lunch J 22 (4): 11-18. Apr 1968.
389.8 SCH6
Dietary standards, Food analysis, Nutrient content determination, Nutrient requirements, Recommended Dietary Allowances, Research, School lunch programs, Type A lunch.
Extract: Data from school lunches from a nationwide sample of 300 schools indicate that lunches served to sixth graders are, on the whole, satisfactorily meeting the nutritional goals of one-third the recommended daily dietary allowance for these children for calories, protein, and calcium. Energy value and protein content were good. A number of the participating schools served lunches too small to provide the desired levels of calories and calcium. These lunches could be improved within the Type A framework. Nutritive data yet to be evaluated for the school lunches include those for minerals except calcium, vitamins, and fatty acids. These evaluations, when complete, will provide a measure of how useful a tool the Type A pattern, as interpreted by schools, is in meeting the nutritional goals of the school lunch program.

36-99
OPINIONS OF NUTRITION EDUCATION.
Michael O'Ferrell
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 139-143. July 18/28, 1971.
LB3479.U5 F&N
Nutrition education.
Abstract: This paper presents various opinions on nutrition education as viewed by school food service personnel and school administrators and teachers which were obtained via the Nutrition Education Survey in which the author was involved. One of the significant conclusions from the survey was the feeling by teachers and principals that it is only the low-income groups who need nutrition education.

37-99
NUTRITION EDUCATION IN FLORIDA SCHOOL DISTRICTS; A SURVEY REPORT.
Michael J O'farrell
Florida,JDept. of Education, Food and Nutrition Services
Tallahassee, Florida Dept. of Education 40 p. 1971.
TX364.C3 F&N
Curriculum planning, Florida, Nutrition education, Professional education, Research, Surveys.
Bibliography: p. 38-40.
Abstract: The results of a questionnaire survey regarding nutrition education in the public schools of Florida are summarized. The study sample consisted of 850 school superintendents, principals, teachers and food service supervisors. There were 561 questionnaires returned. In general, a nutrition education program in the schools was favored. It should be sequential throughout the school years and should be an integral part of the curriculum rather than a separate course of study. Survey instrument, summary data and bibliography in appendix.

38-99
A REPORT OF OKLAHOMA FOOD HABITS SURVEY.
Oklahoma, Dept. of Education, School Lunch Division
Oklahoma City, Okla. 21 p. 1970.
TX361.C5O39 F&N
Food habits, Oklahoma, School children (6-11 years), School lunch progreams, Surveys.
Abstract: In 1966 and 1967 over ten thousand Oklahoma school children were asked about their food habits in an effort to determine their nutritional status. It was found that girls had a higher average nutrient intake, except for iron, and were more likely to be overweight than boys. Boys ate breakfast and school lunch more regularly, but girls were more likely to take vitamin supplements. Forty percent of all children needed more calcium, vitamin A, and vitamin C; twenty percent needed more iron. Five and six year olds had the least adequate diets, seven to nine year olds the most adequate. Low income children had the poorest diets, but middle and high income children were only slightly better, indicating a need for better nutrition education at all economic levels.

39-99
THE SCHOOL FEEDING PROGRAM: AN UNDERACHIEVER.
David M Paige
J Sch Health 42 (7): 392-395. Sept 1972.
LB3401.J6 F&N
Blood analysis, Low income groups, Nutritional status, Nutritional surveys, Professional education, School children (6-11 years), School food service, School lunch programs.
Abstract: A year-long study of nutritional status of low income children receiving a federally supported lunch at school failed to show any change from that of children not consuming the lunch. While absenteeism, incomplete consumption of the lunch and poor reinforcement at home playa role, the author believes the lunch itself could be improved, taking into consideration some new food products specifically engineered to have greater biologic impact on inadequately nourished recipients. Of interest to school food service managers and school administrators.

40-99
SCHOOL FEEDING PROGRAM: WHO SHOULD RECEIVE WHAT?
David M Paige
J Sch Health 41 (5): 261-263. May 1971.
LB3401.J6 F&N
Blood analysis, Height-weight ratio, Low income groups, Nutritional status, Nutritional surveys, School children (6-11 years), School food service supervisors, School lunch programs.
Abstract: Heights, weights and hematocrit levels were measured in elementary school children to determine their nutritional status. More than one-quarter with indices of anemia were not included in any school feeding program, because criteria for eligibility are based on economic need rather than nutritional status of the child. The author calls for a combination of socioeconomic and medical indices in selecting children most in need of school feeding programs. For school food service supervisors, planners, and nutritionists.

41-99
PANEL: WHERE DO I BEGIN AND WHAT DO I DO IN NUTRITION EDUCATION.
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 267-275. July 12/23, 1971.
LB3479.U5K3 F&N
Curriculum, Nutrition education, School food service.
Abstract: The objectives of this panel were an increased understanding of the school food service as part of the educational process and facilitative mechanisms for implementation of nutrition education in the school system.

42-99
BIG IDEAS IN NUTRITION EDUCATION.
E Parker
Sch Lunch J 25 (4): 34-36. Apr 1971.
389.8 SCH6
Nutrition education, School children (6-11 years), Teaching methods, Workshops.
Abstract: Teacher training for improved nutrition education in school children. Results shown in the school lunch room, where fruits and vegetables waste decreased.

43-99
NUTRITION OF A GROUP OF SCHOOL CHILDREN IN OHIO WITH IMPROVED DIETS.
Ohio, Agricultural Experiment Station
Mary Brown Patton
Wooster, Ohio 64 p. 1961.
100. OH32 RES. BULL. (Ohio. Agricultural Experiment Station. Research bulletin 887)
Blood analysis, Breakfast, Dietary surveys, Nutritional status, Ohio, Physical development, School children (6-11 years), School lunch programs, Supplementary feedings.
Abstract: The effectiveness of a supplementary feeding program on general health and growth of seventy children in an Ohio elementary school was studied over a period of three years. The study was divided into three periods: in the first, existing conditions were recorded; in the second, students were given supplements of calcium, vitamin A, and vitamin C, the nutrients most often deficient in their diets. Half of the students' diets showed no overall significant change during the three periods. Among those who did show a change, the diet usually became poorer. While the percentage of children meeting the recommended allowances of vitamins A and C and thiamine increased, the percentage consuming adequate amounts of most other nutrients decreased. This was at least partly because the children, as they grew older, did not increase their food intake sufficiently to meet the higher recommended allowances. Most students met at least two-thirds of the allowances throughout the study. Students who ate school lunches were more likely to meet the allowances. Blood tests showed higher ascorbic acid values and hemoglobin levels during periods of supplements. Mean growth also increased.

44-99
RAP SESSIONS WITH DR. PERRYMAN--A DIALOGUE WITH SEMINAR PARTICIPANTS.
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p. 80-87. July 12/23, 1971.
LB3479.U5K3 F&N
Community action, Education, Nutrition.
Abstract: This section of the proceedings covers a dialogue between Dr. John Perryman and seminar participants. The dialogue covered many suggestions for approaches to nutrition education and much information on approaches which had already been implemented. Ideas presented focused not only on school nutrition programs, but on nutrition education for the community and the multi-media.

45-99
MALNUTRITION, HUNGER, AND BEHAVIOR; II. HUNGER, SCHOOL FEEDING PROGRAMS, AND BEHAVIOR.
Merrill S Read
J Am Diet Assoc 63 (4): 386-391. Oct 1973.
389.8 AM34
Academic performance, Behavior, Hunger, Malnutrition, School breakfast programs, School lunch programs.
Abstract: Although hard to quantify, school feeding programs are reported to improve learning and behavior of students who come to school hungry. Some of the behavioral studies are reviewed and discussed in this article.

46-99
WHAT SCHOOL LUNCH IS DOING FOR UNDERNUTRITION IN BALTIMORE.
J B Sarasiotis, R H Nicholson, J Gordon
Sch Lunch J 25 (9): 54-55. Oct 1970.
389.8 SCH6
Anemia, Malnutrition, Preschool children (2-5 years), School children (6-11 years), School lunch programs, Surveys.
Abstract: Nutritional survey, based on anthropometric data and microhematocrit test, showed that about 50,000 children, grades 1-6, should have free meals.

47-99
THE SCHOOL LUNCH AND ITS CULTURAL ENVIRONMENT.
Mollie G Schuchat
J Nutr Educ 5 (2): 116-118. Apr/June 1973.
TX341.J6
Attitudes, Cultural factors, Food selection, Professional education, School lunch programs, Snacks, Socioeconomic influences.
Abstract: The author, an anthropologist, observed school lunchrooms as cultural settings in private, higher income, and public, lower to middle income schools, to learn why the school lunch program is not realizing its highest potential. Among the problems noted, waste was the most obvious, in the form of throwaway food containers, and in food discarded by the students. School food is synonymous with "nutrition", interpreted as health, and a school meal is not a social occasion, whereas snacking on "junk" with friends is. Middle class parents are torn between not forcing their children to eat what they do not want and wanting them to eat nutritiously, but the poor are controlled by mass methods whereas the rich are controlled by individual attention. For school lunch managers and otherprofessional nutritionists.

48-99
MENU PACKET PACKS NUTRITION EDUCATION WHOLLOP.
Patricia Steiner
Sch Foodserv J 27 (10): 38,40-41,44-45. Nov./Dec. 1973.
389.8 SCH6
Food habits, Food preferences, Nutrition education, School children (6-11 years), School food service, Teaching techniques.
Abstract: The nutrition education program in the elementary schools of Burlington, Iowa, is having some success with a technique known as "menu packets." the food service supervisor distributes to classrooms the weekly menus along with an information sheet on which one item from each day's menu is nutritionally analyzed. The teachers then use this information as the basis for teaching nutrition education and encouraging students to try new foods on the menu.

49-99
PARENTS GIVE CHILDREN BAD HABITS.
Joe Stewart
Sch Foodserv J 27 (7): 48. July/August 1973.
389.8 SCH6
Behavior, Child nutrition programs, Environmental factors, Food habits, Nutrient intake, Nutrition education, Parent education, Psychological aspects, School lunch programs.
Abstract: American parents' lack of nutrition knowledge and good eating habits shows up in the fact that the children imitate their bad food habits. Providing nutritious food is merely a logistical problem while getting kids to eat that food is a much tougher social and psychological problem. Besides poor eating habits, children are often forced to rush through lunch in a half hour or twenty minutes time; and the dining rooms in some schools are so depressing as to take away one's appetite completely. Parents must be educated to good nutritional habits. Teachers and administrators must stop thinking of the lunch program only as a nice addition to the school or as an opportunity to rest and "get away from the kids." if we can't teach children (and parents) to eat right, what's the point in providing nutritious food that only ends up in the garbage can?

50-99
NUTRITION--A DIMENSION OF EDUCATION.
Scott Taxhorn
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 8-10. 22 june-/july 3, 1970.
LB3479.U5O39 F&N
Children, Malnutrition, Nutrition education.
Abstract: This paper discusses nutrition as a dimension of education, and reviews the effects of malnutrition on children. Seminar participants are challenged to provide a nourishing tray of food for every child in school.

51-99
TENNESSEE NUTRITION-ACHIEVEMENT STUDY 1967-1968.
Sch Lunch J 23 (1): 29. Jan 1969.
389.8 SCH6
Academic achievement, Academic performance, Nutrient intake, Nutritional status, Research, School lunch programs, Student participation, Tennessee.
Extract: The objective of the nutrition-achievement study in the Madison County Tennessee schools in 1966-67 and 1967-68 was to discover any correlation between academic achievement and participation in the school lunch program. The subjects were 48 students who did not participate in the school lunch program in 1966-67 but who did participate in 1967-68. Forty-eight other students who chose not to participate in the school lunch program in either year made up the control group. In 8 areas of study, the school lunch subjects showed improved scores in 1968 over those in 1967. In only one area were the scores lower in 1968. In the control group, scores remained the same in 4 areas, dropped in 4 areas and rose in one area. The study is not positive proof that the school lunch program caused a rise in academic achievement, but it indicates that proper nutrition is a major contributing factor.

52-99
NUTRITION FOR HEAD START.
S M Tucker, R L Mason, R E Beauchene
Sch Lunch J 25 (7): 30-32, 36. Jul/Aug 1971.
389.8 SCH6
Cultural factors, Diet information, Dietary study methods, Food intake, Nutrient values, Nutrition, School lunch programs, Type A lunch.
Abstract: Actual food intake daily was studied in preschool children, comparing that in four Head Start Centers, allserving Type A lunches, but one offering more free choice. Nutrients provided were compared with actual intake, and also with National Research Council's Recommended Dietary Allowance.

53-99
IS EDUCATION MEETING THE NUTRITION CHALLENGE OF TODAY? WHAT SHOULD BE DONE?
Scott Tuxhorn
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 17-27. July 12/23, 1971.
LB3479.U5K3 F&N
Nutrition education, School food service.
Abstract: This paper discusses the reasons that education is not meeting the nutrition challenge of today. Suggestions for new directions and change are given and school food service directors are challenged to serve as leaders in making these changes.

54-99
UNIVERSAL SCHOOL FOOD SERVICE AND NUTRITION EDUCATION: A SYMPOSIUM.
Sch Foodserv J 26 (9): 49-50,52-55,61-63. Oct 1971.
389.8 SCH6
Malnutrition, Nutrition education, School food service.
Abstract: Children's needs, each child's right, changing attitudes are covered.

55-99
WHAT IS USDA DOING ABOUT NUTRITION EDUCATION?
Sch Foodserv J 27 (1): 31-32. Jan 1973.
389.8 SCH6
Nutrition education, U.S. Dept. of Agriculture.
Abstract: Most serious gap in education today, nutrition, seems to have no coordinated nationwide effort being made. Cites various localized studies that are being made in various areas.

History

56-99
TEXTURE ADDS NEW DIMENSION TO SOY PRODUCTS.
A M Altschul
Sch Foodserv J 26 (9): 27-28,30,32-33. Oct 1972.
389.8 SCH6

57-99
Amino acids, Food processing, Processed foods, School lunch programs, Soybean products, Textured vegetable proteins.
Abstract: History of use of soybean as human food, need of soybeans to be processed before it becomes an adequate protein food, newer soybean products, and introduction of soybeans through the school lunch programs.

57-99
SCHOOL FOOD SERVICE.
Margaret H Benton
Macaroni J 53 [4]: p10, 14. Aug 1971.
298.8 M46
Expenditures, Fortification agents, History, Malnutrition, School food service.
Abstract: This paper deals with various problems involved in providing school food service throughout the nation such as lack of facilities, absenteeism of students, and malnutrition. A brief history of school feeding programs, information on the School Food Service Association, expenditures necessary for a universal lunch program and a discussion of fortified foods are included.

58-99
THE CUP-CAN APPROACH.
Sch Foodserv J 26 (10): 41. Nov/Dec 1972.
389.8 SCH6
Cup-can, History, School lunch programs.
Abstract: History of development of cup-can, and introduction to a special section on the subject.

59-99
THE NEW ERA IN NUTRITION.
Cortez F Enloe
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 51-59. July 18/28, 1971.
LB3479.U5 F&N
History, Nutrition education, School food service.
Abstract: This keynote address deals with the importance of nutrition and nutrition education from an historical perspective. Scientific progress has fostered a whole new and rapidly moving era in nutrition, and school food service directors are urged to accept the challenges of this new era.

60-99
THE COMMODITIES CONTROVERSY: FOOD FOR YOUR LUNCH.
R Lyng
Sch Foodserv J 26 (8): 30,32-34,36. Sept 1972.
389.8 SCH6
Commodities, Donated foods, History, Pork, School lunch programs.
Abstract: The Assistant Secretary, Agricultural Marketing Service, U.S. Department of Agriculture, discusses commodities, their history, particularly donated foods, and the myths that have grown around them. He mentions a pork purchase for school lunches, how donated foods get from purchase to the schools, legislative authorities, donated foods today, and new ways in which donated foods are managed.

61-99
NOTEBOOK ON SOY: FLORIDA'S QUESTIONS ON SOY.
Sch Foodserv J 26 (7): 84. Jul/Aug 1972.
389.8 SCH6
Fortification agents, School food service, Soybean products, Textured vegetable proteins.
Abstract: From December 1971 issue of School Food in Florida, in which Jean Kendrick answered questions concerning textured vegetable proteins in school food service, which are herein extracted and revised.

62-99
NOTEBOOK ON SOY: WHATS AND WHYS OF TEXTURED VEGETABLE PROTEIN.
Sch Foodserv J 26 (7): 64,66-68. Jul/Aug 1972.
389.8 SCH6
School lunch programs, Soybeans, Textured vegetable proteins.
Abstract: Answers to questions most frequently asked by school food service personnel concerning textured vegetable protein and its uses in school lunches.

63-99
SCHOOL FEEDING: AN EVOLVING CONCEPT.
Mary Ross, Lydia de Fsquef
Nutr Newslett 8 (3): 7-11. July/Sept 1970.
QP141.A1N8
Food programs, History, School food service.
Abstract: This paper summarizes the evolving concept of school feeding programs, initiated over a century ago to feed children from low-income homes, and continuing today in conjunction with nutrition education, as valuable tools for improving food habits and achieving better health, growth and development of children in developing countries. The various types of school feeding programs and the inherent problems involved in their organization, implementation and evaluation are described. The technical and financial problems which occur in implementing school feeding programs, and the assistance which bilateral and multilateral agencies can offer to encourage governments to initiate school feeding programs are discussed.

64-99
SCHOOL FEEDING EFFECTIVENESS RESEARCH PROJECT; FINAL REPORT.
Rutgers, the State University, Dept. of Food Science
New Brunswick, N.J. 1 v. (unpaged). 1972.
TX361.C5R8 1972 F&N
Computer applications, Decision making, Food preparation and distribution systems, Food service management, Program evaluation, Research, School food service, Surveys, Systems approach.
U.S.D.A. contract 12-35-600-8 and OEO grant CG-2805 A/O.
Abstract: Rutgers University made a study of school food service systems using surveys and computer analysis of the data. The researchers found that political accepance of school feeding, including the lack of concrete data on the educational value of child feeding on performance, is currently the most limiting factor keeping school districts from participating in school lunch programs. The second most limiting factor is lack of necessary school management tools for selecting appropriate food service systems. Rutgers also discovered that the nutritional value and child acceptance of school food is always improved through the use of a nutrient standard based on the RDA. The Type A lunch definition is noticeably inadequate for fostering nutrition and acceptance. There has not been enough work done in gathering data for specification of a nutrient standard definition applicable to ready-to-eat foods. The USDA has regulatory authority to get this data rapidly, if it only will. In this respect, Rutgers sees a need for better cooperation among various USDA services.

65-99
NATIONAL SCHOOL LUNCH PROGRAM; 25 YEARS OF PROGRESS.
U.S.,NFood and Nutrition Service
Washington, D.C. unp. 1971.
184PRO 980 (U.S. Food and Nutrition Service. PA-750)
Food economics and consumption, History, National School Lunch Program, Statistical data, Student participation.
Abstract: This brief history of the National School Lunch Program includes a summary of significant statistics broken down by year and by state. Recent developments are mentioned briefly.

66-99
NATIONAL SCHOOL LUNCH PROGRAM; BACKGROUND AND DEVELOPMENT.
U.S., Food and Nutrition Service
[Washington, U.S. Gov't. Print. Off.] 30 p. [1971].
LB3479.U5U52 F&N (U.S. Food and Nutrition Service. FNS no. 63)
Facility requirements, Federal aid, Government role, History, Innovation, Legislation, Milk programs, National School Lunch Program, Nutrition education.
Abstract: Beginning with the early European programs for child feeding, this booklet traces the origins and development of U.S. child nutrition efforts to the present. Special attention is given to events of the past 25 years--since the enactment in 1946 of the National School Lunch Act--when public concern over child nutrition became acute. This furor resulted in the establishment of the Child Nutrition Act of 1966 with its attendant authorization of the Special Milk Programs, School Breakfast Programs, non-food assistance funds, and centralized school food operations. Awareness of malnutrition and nutrient requirements have fostered public demand for nutrition education in connection with school lunch programs. New technical developments in foods and food service have considerably improved school lunch operations and extended them to schools in remote areas. The last section of the booklet deals with recent congressional action and future school lunch plans.

Food Standards and Legislation

67-99
A.DA. PRESIDENT TESTIFIES ON CHILD NUTRITION EDUCATION ACT OF 1973.
J Am Diet Assoc 63 (3): 280,282,287. Sept 1973.
389.8 AM34
American Dietetic Association, Child nutrition programs, Hearings, Legislation.
Abstract: This article is a transcript of the testimony given by Isabelle A. Hallahan, President of the American Dietic Association, before the General Subcommittee on Education of the House of Representatives Committee on Education and Labor in support of the Child Nutrition Act of 1973.

68-99
LABELLING STANDARDS AND SOME USES OF MEAT ANALOGS IN NEW MEAT PRODUCTS.
Richard H Alsmeyer
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 276-281. July 12/24, 1970.
LB3479.U5M3 F&N
Meat, Meat specifications, Poultry, School food service, Soybean products.
Abstracts: Meat and poultry plus analog situation is presented as it has been affected by new labelling and product standards.

69-99
A.D.A. TESTIMONY ON SCHOOL LUNCH BEFORE HOUSE OF REPRESENTATIVES' COMMITTEE.
Frances E Fischer
J Am Diet Assoc 59 (3): 249-250. Sept 1971.
389.8 AM34
Administration policies, American Dietetic Association Free lunches, Nutrition education, School lunch programs.
Abstract: Testimony in behalf of the American Dietetic Association was given by Frances E. Fischer on June 22 before the General Subcommittee on Education of the U.S. House of Representatives' Committee on Education and Labor. Miss Fischer submitted, for the record, a policy statement which stated in part: I. Nutritionally adequate food should be available for all individuals and families; II. Nutrition service under the supervision of qualified nutrition personnel should be a component of all health and health related programs and should be designed to reach the total population with priority to nutritionally vulnerable groups; and III. Nutrition education should be available to all individuals and families and, in schools, should be a basic curriculum requirement. School feeding programs in which there is continued application of current nutrition knowledge and coordination with nutrition education in the classroom should be available to all children.

70-99
CHILD NUTRITION IN ACTION.
Richard Lyng
Agric Mark 16 [1]: 2-3. Jan 1971.
A280.38 AG8
Child nutrition programs, Conferences, Financial support, Legislation, School lunch programs.
The author is Assistant Secreatry of Agriculture.
Abstract: this paper concerns the recommendations from the panels of the White House Conference on Food, Nutrition and Health upon which Public Law 91-248 is based. Included are the revisions of program regulations through which the new law is to be implemented, and a discussion of the increased funding which is to be available for school lunch programs.

71-99
REVIEW OF THE REGULATIONS.
Richard E Lyng
Vend 25 (1): 41. Jan 1971.
HD5483.V4
Commercial food service, Federal aid, Legislation School breakfast programs, School lunch programs.
Abstract: This article reviews the Federal regulations pertaining to participation of private foodservice companiesin the school lunch program, the special milk program, and the school breakfast program.

72-99
POVERTY GUIDELINES ANNOUNCED.
Richard E Lyng, C M Hardin
Sch Lunch J 25 (9): 49. Oct 1970.
389.8 SCH6
Consumer economics, Low income gnoups, School lunch programs.
Abstract: Poverty guidelines announced by the Secretary of Agriculture and the Assistant Secretary of Agriculture effective Jan. 1, 1971, which affect serving of free or reduced cost lunch in schools receiving Federal school lunch cash.

73-99
A.D.A. SUPPORTS SCHOOL FOOD SERVICE IN TESTIMONY BEFORE CONGRESSIONAL COMMITTEES.
Josephine Martin
J Am Diet Assoc 59 (3): 246-248. Sept 1971.
389.8 AM34
Administration policies, American Dietetic Association, Free lunches, School breakfast programs, School food service.
Extract: On June 8, Josephine Martin, Administrator, School Food Service Program of the Georgia Department of Education, Atlanta, appeared before the Subcommittee on Agricultural Research and General Legislation of the Senate Committee on Agriculture and Forestry testifying in behalf of the American Dietetic Association in support of S.-1919, "to amend the Child Nutrition Act of 1966 to make the School Breakfast Program permanent, and for other purposes" and H.R.-5257, "to amend the National School Lunch Act, as amended, to provide funds and authorities to the Department of Agriculture for the purpose of providing free or reduced-price meals to needy children.".

74-99
AMENDMENT 7 ONLY DARK SPOT ON FOOD SERVICE HORIZON.
Josephine Martin
Sch Bus Affairs 39 (1): 10-11. Jan 1973.
L11.S3 F6N
Child nutrition programs, Federal aid, Financial management, Government role, Laws, Legislation, School food service, State government, U.S. Dept. of Agriculture.
Abstract: Here is an explanation of recent child nutrition legislation (PL 92-433) as it theoretically should work under the Nixon administration's revenue sharing program. To take advantage of what the new legislation offers, the Food Service Management Committee of the Association of School Business Officials recommends three major changes in school food-service operations. (1) Extend food service to all schools presently without food service. (2) Determine ways to correlate nutrition education with school feeding. (3) Strengthen staffing patterns and qualifications for school food service personnel.

75-99
MEAL REQUIREMENTS FOR LUNCH PROGRAMS OFFER FLEXIBILITY.
M A Moss, B H Sheahan
Sch Lunch J 25 (4): 50-51, 54. Apr 1971.
389.8 SCH6
Food standards and legislation, Menu design, School food service, School lunch programs, Type A lunch.
Abstract: USDA interprets its school lunch regulations, from Section 210.10, "How do you sell the Type A lunch?": free choice, nutrients required, portion adjustment, engineered foods and many other points are covered.

76-99
NUTRIENT STANDARDS COMPETE WITH TYPE A.
Sch Foodserv J 27 (5): 47,49-52. May 1973.
389.8 SCH6
Computer applications, Menu planning, Nutrient content determination, Recipes, Type A lunch.
Abstract: This article describes a study done by Colorado State University for the development and evaluation of a nutrient standard menu planning technique which can be used as an alternative to the Type A lunch. The study involved phase I which focused on the analyzing of computer recipes into "bead units" of nutrient data. The "bead unit" data is manipulated on a simple abacus during menu planning. Phase II involved the analyzing of the menus of thirty menu planners from schools west of the Mississippi for "as planned" nutrient content. Following the analysis, menus in the schools were prepared with the new technique. Official conclusions from the study will be available at a later date.

77-99
CUTTINGS GIVE QUALITY GUIDELINE.
David Patton
U.S., Consumer and Marketing Service
Agric Mark 14 (10): 5. Oct 1969.
A280.38 AG8
Donated foods, Food distribution programs, Food packaging, Food purchasing, Food specifications, Government role, Quality control, USDA Consumer and Marketing Service.
Extract: Each year the U.S. Department of Agriculture's Consumer and Marketing Service purchases millions of pounds of canned, dried and dehydrated fruits and vegetables to distribute to schools. All fruit and vegetable purchases are first inspected for quality by C&MS Fruit and Vegetable Division inspectors at processing plants and warehouses to see that the products meet USDA'@S specifications for such quality factors as color, appearance, texture and taste. The inspectors also check containers to insure they meet requirements for such specifications as vacuum, net and drained weight, and fill of container. Then officials review selected samples of what the trade calls a "cutting." cuttings provide a comparative display of products acquired by USDA from each of the various production areas. By tasting and visually comparing the products, the inspectors can tell if the fruits and vegetables will appeal to school children and are suitable for use in the ways intended.

78-99
SCHOOL VENDING AND THE LAW.
Vend 27 (7): 32. July 1973.
HD5483.V4
Contract feeding, Government role, Laws, Legal problems, School food service, U.S. Dept. of Agriculture, Vending firms.
Abstract: Contract food service firms who plan to get involved in school lunch programs should familiarize themselves thoroughly with the USDA rules and regulations governing school food service operations. Revised regulations were issued in 1973, at which time control of the school lunch program was moved from the federal level to state and local school board levels. The restrictions applicable to "competitive" food sales in schools are concerned with how the schools use their "profits" from these sales.

79-99
NEW STANDARDS FOR SCHOOL LUNCH.
Marvin Spritzler
Vend 25 (11): 54. Nov 1971.
HD5483.V4
Eligibility, Federal aid, Free lunches, National School Lunch Program, Reduced price school lunches, U.S. Dept. of Agriculture.
Abstract: This article discusses the USDA national income ceiling for use in determining eligibility for free or reduced price lunches, how it came about, and the problems it will create in the National School Lunch Program.

80-99
THE ANTI-CONTRACT SCHOOL LUNCH BILL.
Marvin Spritzler
Vend 25 (9): 71. Sept 1971.
HD5483.V4
American School Food Service Association, Commercial food service, Contract feeding, Legislation, School lunch programs.
Abstract: This article discusses a bill proposed by the American School Food Service Association (ASFSA), which would once again exclude contractors from school foodservice. The author gives reasons as to the importance of contractors in meeting the rapidly-growing school foodservice needs.

81-99
CHANGES IN THE LAW AND NEW LEGISLATION---WHAT IT MEANS.
John C Stalker
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 24-44. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Financial support, Free lunches, Laws, Legislation, School lunch programs.
Abstract: The speaker opened by discussing Public Law 91-248, covering "some of the things which this law does in amending the three basic laws under which we now operate--the National School Lunch Program, the Child Nutrition Act, and the Special Food Service Program for Children." He concluded with a discussion on the school lunch budget and the congressional attitude towards the budget.

82-99
COMPILATION OF STATUTES RELATING TO SOIL CONSERVATION, ACREAGE DIVERSION, MARKETING QUOTAS AND ALLOTMENTS, WHEAT CERTIFICATES, COMMODITY CREDIT CORPORATION, PRICE SUPPORT, PUBLIC LAW 480, EXPORT AND SURPLUS REMOVAL, CROP INSURANCE, SUGAR PAYMENTS AND QUOTAS, MARKETING AGREEMENTS AND ORDERS, SCHOOL LUNCH, CHILD NUTRITION, FOOD STAMP, AND RELATED STATUTES AS OF JANUARY 1, 1967. Rev. ed.
U.S., Agricultural Stabilization And Conservation Service
Washington, D.C. 429 p. 196[illegible].
1AG84Ah (U.S. Agricultural Stabilization and Conservation Service. Agriculture handbook no. 327)
Child nutrition programs, Federal aid, Government role, Laws, Legislation, National School Lunch Program, U.S. Dept. of Agriculture.
Abstract: This book contains verbatim transcripts of the laws and enabling legislation with respect to a number of working U.S. Agricultural assistance programs. Regarding child nutrition, both the National School Lunch Act and the Child Nutrition Act of 1966 are reprinted here.

83-99
SPECIAL SCHOOL MILK PROGRAM: HEARING BEFORE A SUBCOMMITTEE OOF THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, EIGHTY-NINTH CONGRESS, SECOND SESSION ON [illegible] 2921, MAY 12, 1966.
U.S., Congress, Senate, Committee on Agriculture and Forestry
Washington, D.C. 63 p. 1966.
LB3479.U52 1966a
Federal aid, Government role, Hearings, Legislation, Milk programs.
Abstract: This is a copy of the official verbatim transcript of the second session of Senate subcommittee hearings relative to a proposed Senate bill that would establish a special milk program for children.

84-99
SCHOOL LUNCH AND CHILD NUTRITION PROGRAMS: HEARINGS BEFORE THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, NINETY-FIRST CONGRESS, FIRST SESSION ON S. 2152, S. 2548, S. 2595, H.R. 515, AND H.R. 11651; SEPTEMBER 29, 30, AND OCTOBER 1, 1969.
U.S., Congress, Senate, Committee on Agriculture and Forestry
Washington, D.C. 267 p. 1969.
RJ206.A2U5
Child nutrition programs, Federal aid, Government role, Hearings, Legislation, National School Lunch Program.
Abstract: This is a copy of the official verbatim transcript of the United States Senate hearings relative to a series of proposed Senate and House bills to amend the National School Lunch Act and the Child Nutrition Act of 1966.

85-99
SCHOOL MILK AND SCHOOL BREAKFAST PROGRAMS: HEARING BEFORE THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, EIGHTY-NINTH CONGRESS, SECOND SESSION ON S. 3467, JUNE 21, 1966.
U.S., Congress, Senate, Committee on Agriculture and Forestry
Washington, D.C. 51 p. 1966.
LB3479.U52 1966
Federal aid, Government role, Hearings, Legislation, Milk programs, National School Breakfast Program.
Abstract: This is a copy of the official verbatim transcript of the second session of Senate hearings relative to a proposed Senate bill that would amend the already amended National School Lunch Act to strengthen and expand food service and milk programs for children.

86-99
HEARINGS, NINETY-SECOND CONGRESS, FIRST SESSION, ON NUTRITION AND HUMAN NEEDS: PART 6; SUMMER FEEDING PROGRAM AND USDA DECISION TO WITHHOLD FUNDS FOR SECTION 32.
U.S.,DCongress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 232 p. 1971.
KF26 5.N8 1971 Pt 6 F&N
Administration policies, Disadvantaged youth, Federal government, Financial support, Hearings, History, Low income groups, Summer programs, Supplemental feeding programs.
Abstract: The hearing of June 25, 1971 was held as a result of a Dept. of Agriculture decision to spend $15 million less than was required to fulfill commitments made for the summer feeding program in 1971. This decision was later reversed and the full appropriation allocated. The hearing includes statements from the mayors of Detroit and Newark and the program administrators of Los Angeles County and San Antonio. Appendices include material submitted by witnesses and pertinent newspaper articles. The hearing held on July 22, 1971, covered the USDA's decision to withhold funds from the supplemental feeding program. Witnesses from Detroit and Washington State testified as to the need for this program, and submitted material, included in the appendices, to corroborate their testimony.

87-99
HEARINGS, NINETY-SECOND CONGRESS, FIRST SESSION, ON NUTRITION AND HUMAN NEEDS: PART 10; MICRONUTRIENT SUPPLEMENTS FOR SCHOOL LUNCH PROGRAM.
U.S.,LCongress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 81 p. 1971.
KF26.5.N8 1971 Pt 10
Dietary standards, Dietary supplements, Food economics and consumption, Hearings, Nutrient excesses, Nutrition education, Nutritional status, School lunch programs.
Abstract: The purpose of the hearing was to explore the nutritional needs of Americans, especially young people, and to look at the addition of vitamin and mineral supplements to the School Lunch Program as a possible solution in terms of both effectiveness and economy. The committee was interested in discovering the extent of micronutrient deficiencies and changes in dietary trends across the nation, and to look at vitamin and mineral deficiencies in terms of economic as well as nutritional costs. The possibility of expanding the Type A, basic, lunch to include a dietary supplement containing 100 percent of the recommended daily allowances of vitamins and minerals was brought to the attention of the committee in testimony detailing the progress that has been made in developing such a supplement.

88-99
H.R. 9098 - A BILL TO EXTEND AND AMEND CERTAIN PROVISIONS OF THE CHILD NUTRITION ACT AND OF THE NATIONAL SCHOOL LUNCH ACT; 92D CONGRESS, 1ST SESSION, 1971.
U.S.,CCongress, House
Washington, D.C. 3 p. 1971.
LB3479.U5 1971 9098
Disadvantaged youth, Federal government, Financial support, Institutional feeding, Laws, Legislation, School breakfast programs.
Abstract: This bill seeks to extend and amend the Child Nutrition Act of 1966 in regard to appropriations for breakfast programs, disbursements to schools, selection of schools for participation, and food service for children in service institutions.

89-99
H.R. 7934 - A BILL TO EXTEND AND AMEND THE CHILD NUTRITION ACT OF 1966.
U.S., Congress, House
Washington, D.C. 2 p. 1971.
LB3479.U5 1971 7934
Disadvantaged youth, Federal government, Financial support, Laws, Legislation, School breakfast programs.
Abstract: This bill seeks to extend and amend the Child Nutrition Act of 1966 in regard to appropriations for breakfast programs, disbursements to schools, and selection of schools for participation.

90-99
CHILDREN'S FOOD SERVICE PROGRAMS - CONFERENCE REPORT; 91ST CONGRESS, 2ND SESSION, 1970, HOUSE REPORT NO. 91-1032.
U.S.,ECongress, House
Washington, D.C. 10 p. 1970.
LB3479.U5 1970 F&N
Child nutrition programs, Federal government, Financial support, Free lunches, Laws, Legislation, National School Lunch Program, Nutrition education.
Abstract: This is the report of the committee of conference on the disagreeing votes of the two Houses on the amendment of the Senate to the bill (H.R. 515) to amend the National School Lunch Act and the Child Nutrition Act of 1966 to clarify responsibilities related to providing free and reduced-price meals and preventing discrimination against children, to revise program matching requirements, to strengthen the nutrition training and education benefits of the programs, and otherwise to strengthen the food service programs for children in schools and service institutions.

91-99
PUBLIC LAW 91-248, 91ST CONGRESS, H.R. 515.
U.S., Congress, House
Washington, D.C. 7 p. 1970.
HD9000.7.U5 1970
Administration, Federal government, Free lunches, Laws, Legislation, National School Lunch Program, Nutrition education.
Extract: An act to amend the National School Lunch Act and the Child Nutrition Act of 1966 to clarify responsibilities related to providing free and reduced-price meals and preventing discrimination against children, to revise program matching requirements, to strengthen the nutrition training and education benefits of the programs, and otherwise to strengthen the food service programs for children in schools and service institutions.

92-99
USDA GIVES SPECIFICATIONS FOR TEXTURED VEGETABLE PROTEIN PRODUCTS.
Modern Schools pp. 13-14. Sept 1971.
LB3209.M6
Food standards and legislation, Specifications, Textured vegetable proteins, Type A lunch, USDA Food and Nutrition Service.
Abstract: Specifications set forth by the USDA to cover the use of textured vegetable protein in type A lunches are given in this article. The source of the specification is FNC notice 219.

93-99
USDA ISSUES NEW REGULATIONS GOVERNING FREE AND REDUCED-PRICE SCHOOL LUNCH.
Sch Lunch J 23 (2): 34. Feb 1969.
389.8 SCH6
Federal aid, Free lunches, Government role, Laws, Legislation, National School Lunch Program, Reduced price school lunches, State government, U.S. Dept. of Agriculture.
Abstract: This article presents the October, 1968 USDA regulations for implementing the amendment to the National School Lunch Act requiring that meals meeting established nutritional standards be served free or at reduced cost to children who, as determined by local school authorities, are unable to pay the full cost. The amendment stipulates further that no physical segregation or any other discrimination against any child be made because of his or her inability to pay.

Management and Administration

94-99
ACCOUNTABILITY '70, FOOD SERVICE STYLE.
Sch Lunch J 24 (7): 29-30,32. Jul/Aug 1970.
389.8 SCH6
Administration, Education, School food service.
Abstract: Accountability is the key word of school administration, including accountability to education and to school lunch programs. School food service cannot continue its growth or perhaps even its existence unless there is recognition of the need to identify, define, implement, and evaluate management systems that make each local program accountable for the resources devoted to it. An editorial.

95-99
ACCOUNTING MADE EASY.
Food Nutr 3 (4): 6-7. Aug 1973.
aTX341.F615
Accounting, Bookkeeping, Economics, Money management, School food service.
Abstract: This article tells of a new booklet sponsored by the Food and Nutrition Service that aims at helping school food services keep their books in order. Titled "School Food Service Financial Management Handbook for Uniform Accounting." it is a handy reference guide to proven and approved ways of tackling accounting problems.

96-99
DO YOU KNOW A CLASSROOM WHEN YOU SEE IT?
American School Food Service Association
Denver, American School Food Service Assn. leaflet, 6 panel foldout. [n.d.].
TX945.5.S35A48 F&N
Administrator education, Food habits, Parent education, School lunch.
Abstract: A leaflet explaining the use of a school lunch room as a "laboratory" to help form and change food habits of children.

97-99
SCHOOL LUNCH MEANS GOOD NUTRITION.
American School Food Service Association
Denver, American School Food Service Assn. 6 panel foldout. [n.d.].
TX357.A48 F&N
Dietary standards, Nutrient values, School lunch.
Abstract: A folder for parents explaining school lunch and emphasizing its benefits--education, nutrition and economics. A chart lists the main nutrients, their functions and sources. The ASFSA is discussed.

98-99
ORGANIZING CENTRALIZED SCHOOL FOOD SERVICE SYSTEMS.
Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 48-63. June 15/26, 1970.
LB3479.U5T4 F&N
Case studies, Food delivery systems, Organization.
Abstract: Discussion of the organization of the Corpus Christi School District centralized food service system. Used as a guideline for current efforts in management planning and organizational structuring.

99-99
PLANNING: PLANNING A CENTRALIZED SCHOOL FOOD SERVICE SYSTEM.
Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 38-47. June 15/26, 1970.
LB3479.U5T4 F&N
Case studies, Organization, School food service.
Abstract: system for planning and considerations listed for installation of centralized school food service systems.

100-99
NEW DIRECTIONS FOR ACTION; ANNUAL MEETING AND EDUCATIONAL EXHIBIT. 54TH, HOUSTON, 1968: PROCEEDINGS, ADDRESSES, AND RESEARCH PAPERS.
Association of School Business Officials of the United States and Canada
Chicago 317 p. 1969.
L13.A8 1968 F&N
Accounting, Association of School Business Officials, Computer applications, Food service management, Personnel management, Proceedings, School food service.
Abstract: This is a record of the proceedings, addresses, and research papers presented at the 54th Annual Meeting of the Association of School Business Officials. Topics discussed revolved around the areas of accounting and finance, management techniques, purchasing, maintenance, insurance, product information, school food service, personnel management, transportation, budgeting, and planning and construction of school buildings.

101-99
SELLING STUDENTS.
B H Axler, A Schwarz
Sch Foodserv J 26 (3): 45,47-50,52. Mar 1972.
389.8 SCH6
Commercial food service, Food fads, Food preferences, School food service, Students.
Abstract: Suggests that school food service should follow commercial food service as its model, catering to tastes and preferences of students, and use other techniques found in commercial food service.

102-99
CENTRALIZED FOOD SERVICE SYSTEMS-A REVIEW.
Lawrence Bartlett, William Griffeth, Mary Jo Hitchcock
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 139-148. June 15/26, 1970.
LB3479.U5T4 F&N
Federal programs, Finance, School food service, School lunch, State government.
Abstract: School lunch in its various aspects of implementation on State, Federal and Regional level.

103-99
ARE YOU MANAGEMENT KNOWLEDGEABLE?
Wade Bash
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 49-58. 22 june/3 july, 1970.
LB3479.U5O39 F&N
Management, School food service, School lunch.
Abstract: This paper discusses management, particularly in relation to school food service. Topics covered include the political importance of food today, the four concepts of human activity which are encompassed in a good system of management, developing a management philosophy, and immediate problems in school food service. A handout concerning implementation of a Type A school lunch program to provide controlled choices is included.

104-99
CHILDREN ACCEPT FISH-BASED SCHOOL LUNCH ENTREES.
Betty L Beach, Mary Jo Hitchcock, Grayce E Goertz
Food Prod Dev 7 (7): 104, 106, 110. Sept 1973.
HD9000.1.F64
Fish, Flavor, Recipes, School lunch programs, Taste panels, Tennessee.
Abstract: Five different types of fish, prepared in variousways, were served to 5,600 children in type A school lunch programs in Tennessee. Attractive names were given to entrees, and adult encouragement in trying new dishes was utilized. The children, ranging in age from six to twelve, were asked to note their reaction to meals by marking a facial hedonic card. All of the fish entrees tested showed better than 50, acceptance with the exception of jellied tuna salad. Tables are included which present average ratings for each recipe. Results of the study indicate that high-protein, low-cost fish entrees can be used more extensively in school lunch programs.

105-99
BIG CITY CRISIS - NOW!
Food Management 8 (5): 44-47,80,84,97. May 1973.
TX341.F69
Food preparation and distribution systems, Institutional feeding, School breakfast programs, School children (6-11 years), School food service, School lunch programs, School systems,

104-99

Urban areas, Urban population.
Abstract: The issue facing most big-city school food services: How should the food service operation be controlled? centrally? decentrally? this article explains the pros and cons of both systems, tending to favor the decentralized system as a better way to meet the needs of school children within the widely diverse cultural and ethnic neighborhoods of large cities. The problems involved in switching from a centralized system to a dencentralized system are discussed, as are the implications of the switch for other institutional food service programs.

106-99
DATA PROCESSING PROCEDURES FOR CAFETERIA ACCOUNTING; REPORT OF THE DATA PROCESSING COMMITTEE, SACRAMENTO SECTION, APRIL 196[illegible].
California, Association of Public School Business Officials Sacramento, Calif. 18 p. [n.d.].
HF5686.F61C3 F&N
Accounting, Computer applications, Computer science, School food service.
Abstract: This is a report outlining procedures which can be utilized to convert cafeteria accounts from a manual to an automated system. The goal is not to develop extensively detailed machine room procedures for specific types of equipment; the report is designed simply to facilitate the work of adapting the automated procedures to fit presently owned equipment. The outlines included provide a step by step listing of actions required for automating the procedures. From the outlines, the user should be alble to develop detailed machine room procedures for his particular type of equipment.

107-99
CASE STUDIES.
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 112-148. June 21/july 2, 1971.
LB3479.U5U8 F&N
Management, School food service.
Abstract: during the Western Regional School Food Service Seminar, June 21-July 2, 1971, the program included a number of sessions involving case studies. Seminar participants were broken into five groups for discussion of and development of recommendations for solutions to the problems presented in each case study. The thirty-four case studies cover a wide range of administrative problems experienced by school food services.

108-99
SCHOOL LUNCH PROGRAM.
Robert K Cherry
Ill Med J 136: 301-303. Sept 1969.
R11.I4 F&N
Equipment, Food packaging, Prepackaged portioning, Program design, Quality control, Satellite, School lunch programs.
Abstract: A very simple explanation of the Prepackaged School Lunch System including the preparation, packaging, distribution, heating and serving of the meal to the pupils. The article points out the saving to the school system that would be realized when shifting enrollments bring different needs for cafeteria equipment (large outlays in money), since this new system requires no cooking facilities on the school grounds.

109-99
AN ADMINISTRATOR'S VIEW OF SCHOOL FOOD SERVICE.
George J Collins
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 374-387. July 12/24, 1970.
LB3479.U5M3 F&N
Cafeterias, Case studies, Kitchens, Planning, School food service, Seminars.
Abstract: School food service with emphasis on school cafeteria and school kitchen in an improved School Lunch Program. Teaching, learning postures presented.

110-99
CONTRACT FOODSERVICE--PROS AND CONS.
Sch Foodserv J 26 (9): 45-46. Oct 1972.
389.8 SCH6
Commercial food service, Food service management, School food service, School food service supervisors.
Abstract: The advantages and disadvantages of contract school food service is far from resolved. However, management companies must be aware of the weeds and goals of schools before they take over.

111-99
CONVENIENCE FOOD SYSTEMS: VOTE "YES" ON A CONVENIENCE FOODS SYSTEM?
Sch Foodserv J 26 (8): 56,59. Sept 1972.
389.8 SCH6
Equipment, Food service workers, Foods, Menu planning, School food service, Space utilization, Training.
Abstract: National Restaurant Association has been attempting to answer what factors or data are necessary to plan a workable convenience food system, and how does a school food service operator decide if he should shift to such a concept.

112-99
FITTING MENUS TO THE SCHOOL MARKET.
Leo S Coughlin
Vend 25 (12: 51-53. Dec 1971.
HD548[illegible].V4
Commercial food service, Cost effectiveness, Evaluation, Marketing, Menu planning, School lunch programs.
Abstract: This article discusses the opportunities available to small foodservice operators to serve community schools if their operators take time to learn local needs, and offer preparation, distribution and menu plans tailored to the schools' needs. Samples of potential menus with cost breakdowns are included.

113-99
ARE PREPAID LUNCHES THE ANSWER?
F Crawford
Sch Lunch J 25 (5): 24-26, 28-29. May 1971.
389.8 SCH6
Finance, School lunch programs.
Abstract: Tipton, Iowa schools use a prepayment plan chiefly for financial reasons. Other benefits reduce problems with reduced price or free lunches, eliminating discrimination; reduced clerical time; lines moved faster; children less critical and less likely to eat off campus.

114-99
CONVENIENCE FOOD SYSTEMS: PREPACKAGED LUNCH COMES TO SCHOOL.
C M Dangelo, E Medved
Sch Foodserv J 26 (8): 51-54. Sept 1972.
389.8 SCH6
Costs, Food service management, Prepackaged portioning, School food service, School lunch programs.
Abstract: Food service directors discuss prepackaged lunches at Kent State University with their research workers: how it works, its characteristics, limitations, system acceptance, costs.

115-99
PURPOSEFUL CHANGE IN SCHOOL FOOD SERVICE PROGRAMS.
Beatrice Donaldson David
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 64-65. July 19/30, 1971.
LB3479.U5W5 F&N
Management, Problem solving, School food service.
Abstract: This paper discusses the importance of developing the ability to identify problems, consider alternative solutions, and evaluate achievement of objectives for school food service programs. A systematic approach and the measurement of achievement of objectives are stressed when purposeful change is desired.

116-99
PROCESSING CONTRACTS FOR DONATED COMMODITIES.
Juan Del Castillo, Elsworth Reiss
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 136-140. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Contracts, Costs, Donated foods, Food distribution programs, Food preparation and distribution systems, Food processing, Government role, Legal problems.
Abstract: This article presents the pros and cons of contracting out to food manufacturers for processing donated foods. Despite the problems that crop up now and again vis-a-vis government reimbursement to manufacturers, these contracts are an excellent means of making better use of the U.S. food supply, while at the same time reducing operating costs for schools and other institutions throughout the country.

117-99
NATIONAL SCHOOL LUNCH...NO!!
Michael Devitt
Food Management 8 (7): 46-48,64,66. July 1973.
TX341.F69
Attitudes, California, Cost effectiveness, Federal aid, National School Lunch Program, Operating expenses, Program administration.
Abstract: This article discusses the reasons that Elk Grove, California, schools withdrew from the National School Lunch Program, and the way in which needy children are now fed.

118-99
TRENDS IN FOOD SERVICE SYSTEMS, PANEL DISCUSSIONS.
Eugene Dickey, William Griffeth, Ted McCloud
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 126-138. June 15/26, 1970.
LB3479.U5T4 F&N
Budgets, Finance, Food fads, Food preparation and distribution systems, Food service, Food stamp programs, Management, Satellite.
Abstract: A thorough review of food service production, management aspects as well as trends in convenience foods are considered. Financing dimensions & data processing as a control function of management are outlined.

119-99
THE COMPUTER AND THE SCHOOL LUNCH PROGRAM.
Eleanor Eckstein
Sch Lunch J 23 (10): 28-35. Nov/Dec 1969.
389.8 SCH6
Computer applications, Cost effectiveness, Data analysis, Food purchasing, Inventories, Menu planning, Nutrient content determination, School food service, School lunch programs.
Extract: Can the computer help meet the challenges of the

school food service program? five areas of application seem feasible: menu planning; purchasing and inventory control; food preparation planning; cost and nutritional data analysis and evaluation; and design simulation of kitchen and dining room layouts. General methods for computerization of the routine aspects of each of these areas have been developed and are being refined at several universities. Further adaptation of the basic methods to meet the needs of the school lunch program can be expected. Since the menu is related to all other aspects of food service and is a major management control, menu planning by computer is a primary goal. This article defines and discusses menu planning considerations for school food service.

120-99
EXTENT OF THE PROBLEM INVOLVED.
Charles E Eshbach
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 79-85. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Administration policies, Decision making, Financial support, School food service.
Abstract: The speaker sees the central problem of school food service as the need to expand school food service operations to reach many more children, and to do this as rapidly as possible. He discusses the financial, personnel, and security problems of this expansion.

121-99
COMMUNICATION AND EFFECTING CHANGE.
Charles E Eshbach
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 345-366. July 12/24, 1970.
LB3479.U5M3 F&N
Communication skills, School food service.
Abstract: Communication skills: Berlo model used as an approach to better communication process in food service industry. Socio-cultural backgrounds and other factors are discussed as effecting "source" and "receiver" ideal pattern for communication.

122-99
WISE UP--GO MODERN--CUT OUT A LA CARTE AND CUT COSTS.
T J Farley
Sch Lunch J 25 (5): 56, 58. May 1971.
389.8 SCH6
Food preferences, Food service management, Menu planning, School food service, Type A lunch.
Abstract: Improving school lunch service by eliminating a la carte service entirely, and serving only a superior type A lunch.

123-99
EXPANDING THE CONVENTIONAL SCHOOL FOOD SERVICE PROGRAM.
Thomas J Farley
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 105-137. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Contract feeding, Facilities planning and layout, Food delivery systems, Food preparation and distribution systems, Food service management, School food service.
Abstract: The speaker noted that he didn't believe in central kitchens for a variety of reasons: "there is a lot of wishful thinking about shipping out from great big kitchens and lowering your costs. Let's not kid ourselves. You are just shifting the basis of your money outflow." However, he felt that in the face of competition of food service management companies, a central kitchen might be a necessity, and he used them himself in the Milwaukee schools.

124-99
STAFFING THE SCHOOL FOOD SERVICE.
Thelma Flanagan
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 51-59. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Personnel management, School food service.
Abstract: A brief overview of school food service personnelprograms and staffing guidelines are discussed.

125-99
ORGANIZATION AND COORDINATION OF RESOURCES.
Thelma Flanagan
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 38-50. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Bibliographies, Management, School food service, Systems analysis.
Abstract: Management resources and objectives are discussedPERT, PPBS, SCOPE, and others as they relate to school food service systems.

126-99
FOOD MANAGEMENT COMPANIES THREATEN.
Sch Lunch J 22 (10): 70-72. Nov/Dec 1968.
389.8 SCH6
Administration policies, Contract feeding, Food service management, Government role, Legislation, School food service, U.S. Dept. of Agriculture.
Extract: The twenty-two-year-old policy of the U.S. Department of Agriculture toward food management companies is on the verge of change. It is the understanding of "School Lunch Journal" that such change will permit food management companies to receive both commodities and cash reimbursement plus a management fee on a contract basis. Such contract would be with the individual board of education, subject to the approval of state department of education. We are advised that such a drastic change is to be made because many school districts have not acted with sufficient determination in the past to meet the needs of all their children, and in the belief that a type of contract could be developed which would safeguard the nutritional values and considerations of the school lunch program. The established policy of American School Food Service Assocation strongly opposes this imminent change.

127-99
SCHOOL FEEDING PROGRAMS AS AN ASPECT OF THE EDUCATIONAL INSTITUTION -- PANEL DISCUSSION.
Lloyd Frohreich, M C Schmallenberg, Bruno Ippolite
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 50-51. July 19/30, 1971.
LB3479.U5W5 F&N
Management, Nutrition education, School food service.
Abstract: This paper presents a 3-member panel discussion which covered such topics as leadership styles, communication, obtaining support of other school staff members and civic groups, creating good morale through school food service, and extending school food services to provide walk-in meal service for the elderly and summer feeding programs for children.

128-99
FROZEN FOOD CONFERENCE HEARS SCHOOL LUNCH NEEDS.
Vend 25 (1): 54-55. Jan 1971.
HD5483.V4
Food service industry, Frozen foods, Prepared foods, School lunch programs.
Abstract: This article reviews the highlights of the secondannual conference of the Frozen Prepared Food Manufacturers Association in Chicago. Much of the conference focused on frozen food usage for school lunch programs.

129-99
NEW HOPE FOR SCHOOL LUNCH PROGRAMS.
Richard C Funk
Quick Frozen Foods 35 (11): 22. June 1973.
389.8 Q4
Cost effectiveness, Food cost, Food distribution programs, Food prices, Food purchasing, Frozen foods, Government role, School lunch programs.
Abstract: The Commission on Government Procurement has recommended that federal procurement practices be based on total cost. The frozen food industry has for a number of years recommended a cost-based procurement policy on government purchasing of commercial goods. By considering total cost rather than price as the criterion for procurement, the government could continue its school lunch purchases and, by using the services of local commercial frozen food distributors, transport the foodstuffs more economically and efficiently than is now the case. This possibility would be made feasible by the Commission's further recommendation that local purchasing authority be increased from $2,500 to $10,000.

130-99
VENDING CAFETERIA LEADS TO SUIT BY SERVICE EMPLOYEES.
Lee O Garber
Nation's Schools 85 (5): 92, 96. May 1970.
LB2804.N3
Court litigation, Food service workers, School food service, Vending machines.
Abstract: The Sequoia Union, California, School Board closed the school cafeterias in 1967 and discharged 35 workers. When a vending machine company sought to provide the schools with food service under contract, the employees union filed suit, charging the contract was illegal. The defendant claimed that the plaintiff lacked standing to sue, and that even if it did have standing, the contract was not unconstitutional and illegal. The court ruled for the defendant.

131-99
GETTING MEALS TO THE CHILDREN.
Vend 25 (1): 31-32. Jan 1971.
HD5483.V4
Commercial food service, Contract feeding, Food service management, School lunch programs.
Abstract: This article discusses the growing involvement of outside food service companies in the direct handling of school lunch program needs. Problems involved, and the participation of ARA in Detroit and Service Systems Corporation in Buffalo in special school feeding programs are included.

132-99
QUALITY CONTROL OF FOOD IN THE SCHOOL FOOD SERVICE.
Eleanor M Gillig
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 96-103. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Management, Quality control, School food service.
Abstract: School food service administrators view of modern

133-99
technological advance in food and services and their response in achieving quality food and quality control.

133-99
MOTIVATION FOR ACCEPTANCE OF HIGH NUTRIENT FOOD: (CONSIDERATION OF ASSUMPTION NO. 5).
F Wayne Glaus
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 97-99. June 21/july 2, 1971.
LB3479.U5U8 F&N
Nutrient quality determination, Nutrition education.
Abstract: This paper discusses ways to sell students on their school lunch program. The author presents problems encountered in his school food service such as poor lunchroom conditions, competition from vending machines and nearby fast-food outlets, and cost of lunches. The building and advertising of a new school cafeteria solved many of these problems school food service directors are urged to "put a little schmaltz" in their school lunch programs, and the author describes his learning about the use of schmaltz to merchandise a food service while he was in a tourist business in Hawaii.

134-99
ACCEPTABILITY OF LOW-FAT MILK BY SCHOOL CHILDREN.
Marilyn Godfrey, Howard G Schutz
J Am Diet Assoc 61 (5): 525-528. Nov 1972.
389.8 AM34
Children, Food consumption, Food preferences, Low fat foods, Milk.
Abstract: To determine the acceptability of low-fat milk in school lunch, students in two senior high, two junior high, and two elementary schools were served low-fat milk for one week, then whole milk the next, or vice versa. Records of consumption were kept and preference questionnaires administered to the students. There was no statistical difference in consumption between the two weeks, although the grade school pupils drank significantly less milk both weeks. No differences in attitude toward the two types of milk were evidenced in the questionnaire replies. However, when part of the students were told the milk was low-fat, there was a significant difference in attitude, indicating perhaps a need for educational effort if low-fat milk is to be included in school lunches.

135-99
SCHOOL LUNCH TASK FORCE REPORT.
Grayce Goertz
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 16-20. June 16/27, 1969.
LB3479.U5T4 1969 F&N
School lunch.
Abstract: School Lunch Task Force Report discussion and recommendations.

136-99
YOUNGSTERS' TASTE TEST PICKS FAVORITES.
[illegible] Grashoff
Sch Lunch J 25 (4): 64-66. Apr 1971.
389.8 SCH6
Food preference measures, School children (6-11 years), School lunch programs, Taste panels, Type A lunch.
Abstract: School children participated in a taste panel to select favorite foods, and preferred a balanced lunch to a la carte.

137-99
COMMUNICATING WITH LOW INCOME FAMILIES THROUGH THE SCHOOL AND CHILD DAY CARE FOOD SERVICE.
Arthur Gravatt
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 77-88. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Day care services, Low income groups, School lunch programs.
Abstract: Low income families and school lunch potential for education in nutrition.

138-99
INITIATING AND IMPLEMENTING A NEW SCHOOL FOOD SERVICE PROGRAM.
I T Griffiths
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 43-46. June 21/july 2, 1971.
LB3479.U5U8 F&N
Adolescents (12-19 years), School lunch programs.
Abstract: This paper discusses the planning and problems involved in implementing school lunch programs in the junior and senior high schools in Salt Lake City.

139-99
GROUP WORK SESSION: LISTENING GUIDE FOR INTEGRATING NUTRITION EDUCATION INTO THE PROGRAM.
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 236-243. July 12/23, 1971.
LB3479.U5K3 F&N
Management, School lunch, Workshops.
Abstract: This section of the proceedings covers the results of a group work session. Discussion in the work session concerned ideas which various school lunch directors had found satisfactory in their situations and new ideas which participants hoped to try out "back home." All the ideas are listed.

140-99
HOW TO CAPITALIZE ON STUDENT FOOD PREFERENCE PATTERNS.
Helen Guthrie
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 75-78. July 12/24, 1971.
LB3479.U5P4 F&N
Food preferences, School lunch.
Abstract: This paper discusses ways to capitalize on student food preference patterns. The three components which influence participation in school lunch programs, the environment, the food, and the individual are presented. An experiment in the use of behavior modification to change vegetable eating behavior in nursery school children is included. A study showed that hot or cold lunches can be equally nutritious and that the cold lunches were somewhat preferred by elementary and junior high students surveyed.

141-99
PANEL: CHALLENGES WHICH MUST BE MET TO ASSURE A SUCCESSFUL FOOD SERVICE PROGRAM AND THE IMPORTANCE OF GOOD COMMUNICATION BETWEEN SCHOOL LUNCH PERSONNEL AND THE STUDENTS, TEACHERS, PARENTS AND PRINCIPALS IN MEETING THESE CHALLENGES.
Harold Handley, Ena Simpson. Patricia Stoddard
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 73-77. June 21/july 2, 1971.
LB3479.U5U8 F&N
School lunch, Student involvement.
Abstract: This panel covers the various challenges which must be met in the running of a successful school lunch program. Involvement of students in menu planning, the price of lunches, the atmosphere of the lunchroom and related factors are presented. Communication among all levels of the school food service program is stressed. Panel members included a district level secondary supervisor, a food service supervisor, a teacher, a student, and a state PTA president.

142-99
DEVELOPMENT OF EVALUATIVE PROCEDURES FOR ASSESSING OPERATIONAL-EFFICIENCY OF SCHOOL FOOD SERVICES.
Robert B Hanni
N.p. 164 p. 1968.
DISS 69-419[illegible]
Evaluation, Food service management, Indiana, Laws, Research methodology, School food service.
Thesis (Ed.D.) - Ball State University, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis purports to develop a means of evaluating the operational efficiency of school food services. Based on statements of objectives re the school lunch program, the evaluative instrument measures how closely such programs achieve their goals and which areas need strengthening. The study is designed to assist local school administrators, regardless of the size or location of their food service program.

143-99
NEW DEVELOPMENTS IN SCHOOL FOOD SERVICE.
Edward J Hekman
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 327-333. July 12/23, 1971.
LB3479.U5K3 F&N
Federal programs, Legislation, Nutrition education, School food service.
Abstract: This paper discusses new developments in school food service. Included is information on recent Federal legislation pertaining to nutrition and nutrition education, USDA Special Developmental Projects, the establishment of an Information and Educational Materials Center in connection with the National Agricultural Library, ongoing studies to evaluate and improve child nutrition programs, computer assisted menu planning, introduction of nutrient standards in lieu of the Type A Lunch requirements, and the introduction of engineered foods.

144-99
HELP FOR SCHOOL LUNCH MANAGERS.
Sch Lunch J 24 (1): 32-33. Jan 1970.
389.8 SCH6
Federal aid, Food purchasing, Food selection, Food service management, Government role, Quality control, School food service, USDA Consumer and Marketing Service, USDA Food Acceptance Service.
Extract: Most school lunch managers often lack training (or time) in the field of quantity buying. Many managers of mass feeding programs have turned to the U.S. Department of Agriculture's Food Acceptance Service for assistance. As one local school manager said recently: "This service is worth far more than its cost. It's the only way to be sure of getting what you specify. "the program is quite simple. Food graders and inspectors in USDA'S Consumer and Marketing Service check over a school's purchases to make sure they meet the school's specifications and needs. They then certify that the purchase was what the school ordered in the first place. C&MS graders will not only check the quality of the food, they will also check the weight, size of portion, type of product--practically anything about a purchase one might want.

145-99
REVIEW OF MANAGEMENT FUNCTIONS.
Mary Jo Hitchcock
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p. 17-28. June 15/16, 1970.
LB3479.U5T4 F&N
Management, School food service.
Abstract: Administration of School Food Service Total system (in the U.S.) briefly reviewed.

146-99
MANAGEMENT FUNCTIONS OF SCHOOL AND NON SCHOOL FOOD SERVICES.
Mary Jo Hitchcock
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 23-27. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Administration, Food service, Management, School food service.
Abstract: Managerial concepts are discussed as a means to attain goals and the best use of resources in School Food Services field.

147-99
CONTRACTED SCHOOL FOOD SERVICES.
George Hockenbery
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 6 p. 1970.
LB3479.U5H6 F&N
Contract feeding, Food service management, Nutrient requirements, Nutrient standards, Nutrition education, School food service, School lunch programs.
Available from: Leasco Information Products, Inc. 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$3.29; ERIC Report No. ED 046 130.
Extract: Contracted school food services relieve school personnel of the tasks and problems involved in operating a food service. However, because good nutritional food has a low profit margin, a profitable contracted school food service does not meet desired nutritional standards. All things being equal, a food service management company cannot compete with an efficient, nonprofit program.

148-99
UTILIZING OUTSIDE CONTRACTORS TO EXPAND SCHOOL FOOD SERVICE OPERATIONS.
Marjorie Holgate
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 179-189. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Contract feeding, Facilities planning and layout, Food delivery systems, School food service.
Abstract: The speaker described her experiences utilizing outside contractors in the expansion of school food service in New Haven. The speech was illustrated with slides. She noted that one of the most difficult parts of trying to specify foods for the lunches is getting what you want, and after you get it, determining that it has what you think it has.

149-99
HOW MUCH DO THEY WANT?
Sch Foodserv J 27 (3): 38-42. Mar 1973.
389.8 SCH6
Portion control, School food service, Type A lunch.
Abstract: Suggests that two lunch sizes might be one way of solving the problem of smaller or larger portions.

150-99
HOW SCHOOL FOOD SYSTEMS WORK.
Vend 25 (1): 44. Jan 1971.
HD5483.V4
Commercial food service, Contract feeding, School lunch programs.
Abstract: This article reviews the methods and management involved in serving meals to schoolchildren for the benefit of private foodservice companies who may be interested in approaching the school lunch market. Examples of various types of meal service available in the Chicago Public Schools are presented.

151-99
HOW TO BECOME A FOODSERVICE ACCOUNTANT (IN YOUR SPARE TIME).
Food Management 8 (11): 56,86. Nov 1973.
TX341.F69
Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Recordkeeping, School food service, U.S. Dept. of Agriculture.
Abstract: For school food service directors, this article explains the contents and uses of the USDA's new "School Food Service Financial Management Handbook for Uniform Accounting.".

152-99
HOW TO CUT FOOD COSTS AND COPE WITH THE SCHOOL LUNCH CRISIS.
Nation's Schools 92 (5): 37-39. Nov 1973.
LB2804.N3 F&N
Community involvement, Cost effectiveness, Food cost, Food standards and legislation, Purchasing, School food service, School lunch programs, Schools.
Abstract: Soaring food costs are causing a crisis in school lunch operations. Some help will be forthcoming in the form of a Congressional Act upping federal contributions to school lunch programs. In the meantime, managers might consider other actions such as (1) raising the price of Type A lunches; (2) increasing prices of a-la-carte and adult meals; (3) dropping out of the National School Lunch Program if the school district is affluent; (4) seeking community funding; (5) limiting meat lunches to 3 or less per week; (6) simplifying menus; (7) using more soy extenders; (8) asking parents to handle food delivery on a contract basis; plus many other cost-reducing practices which will help lunch programs get through the hard times.

153-99
HOW TO RELIEVE SUPPLY PROBLEMS.
Food Management 8 (7): 77-78. July 1973.
TX341.F69
Food preparation and distribution systems, Food supply, School lunch programs.
Abstract: This article discusses how the AAV Company of Cleveland, Ohio, solves the problem of inadequate supplies of food in operating the East Cleveland School Lunch Program. AAV supplements menus with food they prepare themselves to give the potential for cold items and more variety in the menu than is possible in purchasing just hot packs from the supplier.

154-99
HOW TO SAVE $3 MILLION IN 14 YEARS.
Food Management 8 (5): 61-62. May 1973.
TX341.F69
Central Kitchen, Cost effectiveness, Food preparation and distribution systems, Los Angeles, Receiving school, School food service, Type A lunch.
Abstract: This article relates the experience of the Los Angeles School District, which set up the nation's first centralized school kitchen in 1958. The plan called for a central kitchen and food processing plant that would furnish receiving schools with those food items that normally required much time and effort if prepared separately at individual schools. By 1972, fourteen years after inception, the centralized kitchen had saved the school district over 3 million dollars.

155-99
HOW TO USE DONATED FOOD.
Vend 27 (7): 33. July 1973.
HD5483.V4
Contract feeding, Donated foods, Food preparation and distribution systems, School food service, Vending firms.
Abstract: Contractors getting into the school food service business will often find that they have a quantity of USDA donated foods at their disposal, this article answers specific questions about the donated foods system, how a food contractor can participate in it, what types of food are available, and how a contractor can make the best use of donated foods.

156-99
ARE YOU A NORMAL COOK?
B Huggman
Sch Foodserv J 27 (2): 16,1820. Feb 1973.
389.8 SCH6
Cook-managers, Cooks, School food service.
Abstract: A cook-manager describes the work of cooks and cook-managers in the school food service, and all the little extras, too. (a guest editorial).

157-99
IMPLICATIONS FOR PROGRAM PLANNING IN SCHOOL FOOD SERVICE.
M B Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 31-38. June 21/july 2, 1971.
LB3479.U5U8 F&N
Nutrition education, Program planning, School food service.
Abstract: This paper discusses five major implications for program planning in school food service: these are: 1) that school food service directors psychologically accept the realities and demands of nutrition programs in schools and commit themselves to the achievement of established goals. 2) that school food service directors continually strive to improve their professional competency. The need for continuiing education and more uniformity in the requirements for school food service administrators is stressed. 3) that school food service directors develop economic support based on sound fiscal planning and the effective use of a well-structured organization and a highly motivated staff. 4)that the school food service organization be structured to serve all children, and that children's opinions be considered in assessing food service needs. 5) that school food services feed the children. This implication conceives that the school lunch program should be part of the total school program, and that classroom teachers and food service personnel should unite to provide knowledge about nutrition.

158-99
MOTIVATION FOR ACCEPTANCE OF HIGH NUTRIENT FOODS (CONSIDERATION OF ASSUMPTIONS NO. 1-4).
Mildred B Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 92-96. June 21/july 2, 1971.
LB3479.U5U8 F&N
Nutrient quality determination, Nutrition education.

159-99

Abstract: This paper discusses the process of motivating children to accept high nutrient foods based on four assumptions: 1) that children have a right to nourishing, interesting foods 2) that children must be taught to accept a variety of high nutrient foods 3) that children will accept high nutrient food at school better if fortified by parent approval and 4) that lunchroom environment, school policies concerning nutrition education and school administrative support influence acceptance of food by children at school

159-99
IDEAS FOR PROMOTING PARTICIPATION.
Sch Foodserv J 25 (10): 48-49. Nov/Dec 1971.
389.8 SCH6
Diet improvement, Food habits, Nutrition education, Parent participation, School food service.
Abstract: Parents should assume that the school food service is an educational part of the school program. Ways in which parents may increase participation are discussed.

160-99
TEST YOUR P.R. QUOTIENT.
In-Sink-Erator Division of Emerson Electric Company
Racine, Wisc. [illegible] p. 1970
HF5549.A4 F&N
Food service management, Industrial relations, Personnel management, Public relations, School food service.
Abstract: This booklet contains a test for school food service managers. It presents 10 public relations and personnel problems and suggested solutions. The manager must decide whether the suggested solutions are correct or not. Answers and explanations are given on the last 2 pages.

161-99
IS SCHOOL LUNCH 25 YEARS BEHIND?
Sch Foodserv J 25 (10): 12-14. Nov/Dec 1971.
389.8 SCH6
Costs, Food service industry, School food service, School lunch programs, Systems analysis.
Abstract: "Systems impact: the food service industry of the 70s" was the theme of the 1971 conference of the Institutional Food Editorial Council held in Memphis, Tennessee. Unit cost, systems analysis, convenience food systems, labor problems, costs, equipment, taste of food, were discussed.

162-99
THE IDEALS CONCEPT--A SYSTEMS APPROACH TO SCHOOL FOOD SERVICE PROBLEMS.
James T Johnston
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 16. July 19/30, 1971.
LB3479.U5W5 F&N
Models, School food service, Systems approach.
Abstract: This paper presents the IDEALS Concept, and describes the potential use of this systems approach in school food service.

163-99
SOPHMOPE HIGH SCHOOL STUDENTS' ATTITUDES TOWARD SCHOOL LUNCH.
Helen M Law
J Am Diet Assoc 60 (1): 38-41. Jan 1972.
389.8 AM34
Adolescents (12-19 years), Attitudes, Food habits, Food preferences, School lunch programs, Student participation.
Abstract: Questionnaires on attitudes toward the school lunch and on food habits were given to 464 10th grade students in schools with and without a menu choice. Parents and administrators were also questioned. Seventy per cent of the students ate the school lunch, largely because of closed campuses at many schools. Dislike of waiting in line and of eating lunch were the principal reasons reported by students for not eating lunch at school. Poor food preparation, small servings of the entree, and dislike of foods served were other reasons. Tabulation of foods disliked disclosed that many of them, especially vegetables, were disliked whether served at home or at school. Choice or lack of choice had no statistically significant effect on answers.

164-99
LOG OF THE EXECUTIVE DIRECTOR: JURISDICTIONAL DISPUTE.
Sch Lunch J 24 (3): 54-57. Mar 1970.
389.8 SCH6
Child nutrition programs, Conflict, Contract feeding, Food service management, Government role, Program evaluation, School administration, School food service.
Abstract: At all levels within the various school food programs jurisdictional conflicts have arisen. School food service managers, school administrators, food distributors, and government agencies squabble over who shall have authority over what, while thousands of children go hungry. This article presents some straight criticism of those who argue over the theoretical merits of various kinds of food preparation and delivery without ever getting down to cases and actually providing food for children. The author chastises school administrators who claim that food service is not the business of a public school and so allow children to go hungry and condemn them to a listless classroom existence. He further blasts the attitude of many American School Food Service Association members who are too narrow-minded and self-seeking to even consider using the resources of private industry's food services to help alleviate children's hunger.

165-99
COMPUTERS- A DIVISION OF MANAGEMENT.
Raymond Lutz
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 123-14522 june/3 july, 1970.
LB3479.U5O39 F&N
Computer applications, School food service.
Abstract: The paper discusses computers as a dimension of management. Use of computers for ordering, stock control, assessing of future demands, tax reports, and clerical and problem-solving tasks is included. The author stresses that computers should be viewed as tools which release managers from clerical type activities so they can work more closely with students and employees. The misunderstood conception that computers can replace people is discussed. Applications of computers for menu planning, cost control and inventory control in school food services are presented. Results of a question and answer period which followed are included.

166-99
MANAGEMENT NEEDS BETTER UNDERSTANDING OF FOOD SERVICE POTENTIALS IN PLANNING AND USING EFFICIENT FOOD SERVICE FACILITIES.
Bradford S MacNulty
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 301-320. July 12/24, 1970.
LB3479.U5M3 F&N
Federal programs, Management, School lunch programs, State government.
Abstract: Management education in the planning and administration of food service program in view of "traditional" concept vs "change".

167-99
METHODS FOR ANALYZING OPERATIONS IN SCHOOL FOOD SERVICE.
Mary J Mahaffy, M Eileen Matthews
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 30. July 19/30 1971.
LB3479.U5W5 F&N
Management, School food service.
Abstract: This paper presents methods for analyzing labor utilization, establishing needs for training, evaluating the tastes of commercially prepared foods and using computers for menu planning and other management procedures in the operation of a school food service.

168-99
WHITE HOUSE CONFERENCE RECOMMENDATIONS APPLICABIE TO SCHOOL FOOD SERVICE.
A W Maloney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 25-27. June 21/july 2, 1971.
LB3479.U5U8 F&N
School food service, White House Conference on Children.
Abstract: This paper discusses various recommendations made in the panels of the White House Conference on Food, Nutrition and Health which are applicable to school food services throughout the Nation. School food services are challenged to provide not only nutritious meals but nutrition education, table etiquette training and related information. Recommendations on the qualifications for and training of teachers in nutrition education are included.

169-99
AN EVALUATION OF THE SCHOOL LUNCH PROGRAM OF FIVE PUBLIC HIGH SCHOOLS IN HONOLULU, HAWAII: PART I: ATTITUDES OF HIGH SCHOOL STUDENTS TOWARD THEIR SCHOOL LUNCH PROGRAM. PART II: BEYOND THE FEDERAL REGULATIONS FOR THE TYPE A SCHOOL LUNCH: NUTRIENTS AND PLATE WASTE.
A N Maretzki, C Chung, S Doucette
Denver, American School Food Service Assn. 34 p. 1971.
LB3473.M3 F&N
Adolescents (12-19 years), Attitudes, Food consumption, Program evaluation, Program planning, School lunch, United States.
Abstract: Methods and results of a study of the School Lunch Program in Hawaii. Questions attempted to gain insight into attitudes of the pupils toward school lunch, whether food service was meeting nutrient requirements of the students and the amount of discarded food.

170-99
THE ART OF DIRECTING AND COMMUNICATING.
Josephine Martin
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 68-76. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Communications, Management, School food service.
Abstract: State goals and objectives for enlightened use of the art of communication in school food service are presented.

171-99
THE CONTROL FUNCTION IN THE MANAGEMENT OF SCHOOL FOOD SERVICE.
Josephine Martin
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 89-95. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Financial management, Management, School food service.
Abstract: A discussion of the means to control the functions

of school food service from a management point of view--basic requirements are stated.

172-99
A NEW ERA IN SCHOOL FOOD SERVICE.
Josephine Martin
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 28-38. July 12/23, 1971.
LB3479.U5K3 F&N
History, Legislation, School food service.
Abstract: This paper discusses the new era in school food service. Included are components of the new era, changes in the 1960's which have implications for school food service, responsibilities and specific duties of food service directors in the new era, a review of legislation in the 1960's which pertains to nutrition education, the hangups school food service directors have as to why a nutrition education program doesn't work for them, suggestions for innovative approaches, and a challenge to these directors to be enthusiastic self-starters in leading the new era.

173-99
FOODSERVICE EXAM TIME!
Josephine Martin
Food Management 8 (8): 27-28. Aug 1973.
TX341.F69
Budgeting, Evaluation, Financial management, Food cost, Food service management, Operating expenses, Planning, School food service.
Abstract: The cost of resources essential to food service have increased dramatically and continue to increase at an alarming rate. School food service managers must do some long-range planning to optimize their resources. One of the best ways for a school food service to take stock of its assets and needs is to bring in an evaluation team made up of food service professionals. Such an evaluation takes place in three steps: (1) a self-study done by the school principal and food service manager to determine the status and needs of the food service operation; (2) a local committee of food service, teaching, and administrative personnel to review the self-study and make recommendations; and (3) a visiting committee made up of USDA specialists, system food service directors, food service experts in various fields (food purchasing, financing, equipment, layout, etc.) to examine the food service operation and recommend plans for change.

174-99
THE SCHOOL FOOD SERVICE ADMINISTRATOR AND THE COMPUTER.
Ted McCloud
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 104-112. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Administration, Computer applications, School food service.
Abstract: School food service in Memphis, Tennessee use of the computer and beneficial changes encountered for more effective and efficient administration.

175-99
THE MORE EFFECTIVE SCHOOL FOOD SERVICE SUPERVISOR IN THE LARGER JOB.
Jane F McCullough
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 367-37[illegible] July 12/24, 1970.
LB3479.U5M3 F&N
Administration, Management, Management education.
Abstract: Management education, development and standards.

176-99
MANAGEMENT OF HUMAN RESOURCES.
Helen McGee
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., [illegible] p 91-104. 22 june/3 july, 1970.
LB3479.U5O39 F&N
Administration, Budgets, Elderly (65 + years), Food programs, Models, School food service.
Abstract: This paper disc[illegible] the management of human resources. Topics included are a free lunch for every child, breakfast and dinner at school, feeding of the elderly at school, the availability of food service in schools twelve months a year, communication of the importance of their jobs to school food service employees. "Problem-orientation" versus "objective orientation" in approaching an objective, approaches to improvement of work performance through proper staffing considerations, and non-human resources such materials and facilities, budgeting and cost analysis. Six exhibits pertaining to staffing, position descriptions and job evaluation are included.

177-99
INDUSTRY'S INTEREST IN SCHOOL FOOD PROGRAMS.
William B Murphy
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 ,p. 28-33. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition, Child nutrition programs, Food industry, Food technology, Industry role, School food service.
Abstract: The food industry has a great interest in school food programs not only because they constitute the second largest food market, but also because industry enjoys the challenge of improving the nutrition of people generally. When purchasing commercially prepared food products, schools should heed the following points: (1) Buy on value, not just price, because nutrition and child acceptance are paramount. (2) A processor cannot efficiently produce meals containing many individual varieties of food. (3) Stick to traditional products rather than substitutes, especially with respect to protein items. Insist on long-term test data on any substitute foods. (4) Announce it to parents and teachers when substitute foods are used; they should not be covered up or passed off as something else. (5) Buy only from processors that have rigid tests and high standards for ingredients. (6) Periodically check to make sure that the foods received are the foods that were ordered.

178-99
SCHOOL BOARD SOURCE OF FOODSERVICE SUPPORT.
J D Ninemeier
Sch Foodserv J 26 (10): 35-36. Nov/Dec 1972.
389.8 SCH6
Education, Elderly (65 + years), Nutrition education, Politics, Public relations, School food service.
Abstract: Education, as an institution, can have great political power, and is not always passive in using this power. Ongoing public relations programs are needed in school food service to produce pressure groups to influence trends in politics.

179-99
PERSONNEL TRAINING--A DIMENSION OF MANAGEMENT.
Cecil F Olsen
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 59-62. 22 june/3 july, 1970.
LB3479.U5O39 F&N
Personnel management, Training.
Abstract: This paper concerns personnel training as a dimension of management. Eleven items which are involved in personnel training are discussed.

180-99
THE PEOPLE DIMENSION.
Cecil F Olsen
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 38-48. 22 june/3 july, 1970.
LB3479.U5O39 F&N
Management education, School food service.
Abstract: This paper discusses "The People Dimension." topics included are service to others, the factors influencing job satisfaction or dissatisfaction, communication, guideposts for developing strategies to deal with people-related situations, a checklist for motivation of employees, and children as a part of the "People Dimension" in the school lunch program. School food service directors are challenged to put children first in order to have a proper perspective from which to develop nutrition education and school lunch programs. Following the paper is an award-winning story entitled "Cipher in the Snow" about a young boy who stepped off the school bus and fell dead in the snow because nobody in his life had ever recognized his "People Dimension" and natural human need for acceptance.

181-99
FOOD MANAGEMENT IN SCHOOL FOOD SERVICE.
David R Page
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 105-12222 june/3 july, 1970.
LB3479.U5O39 F&N
Food service management, School food service.
Abstract: This paper discusses food management in the school food service, The situation of self management versus professional management in school lunch programs is emphasized, and the merits of each group as manager are considered. The VIT-A-LUNCH program in St. Louis and the ASTRO-PAK program in Detroit are compared for cost and menu variety. Management techniques using E.D.P. systems for food costs and labor control are included. Five attachments containing graphs and supplementary material follow.

182-99
A FIVE STATE STUDY OF SECONDARY SCHOOL LUNCHROOM OPERATIONS.
Eugene Parker
Sch Lunch J 22 (8): 57-62. Sept 1968.
389.8 SCH6
Food service management, Michigan, Minnesota, Missouri, Ohio, School lunch programs, Secondary schools, Surveys, Wisconsin.
Abstract: This article reports a 5-state study made to determine how well secondary school lunch programs were operating. Among other things, the findings indicate rising meal costs but no improvement in profitability. Food costs, not labor costs, are the number-one problem. Labor is next, with equipment, space, and government role being of lesser importance.

183-99
SOAR IN '74.
Eloise Payne
Sch Foodserv J 27 (10): 74-76. Nov./Dec. 1973.
389.8 SCH6
Baltimore, Cafeterias, Communication (Thought transfer), Food service management, Industrial relations, Job satisfaction, Motivation, Productivity, School food service.

183-99

Abstract: To keep motivation high and communication lines among employees and management open, the Baltimore school food service department set a service theme for the year 1974 around which staff members could rally. The idea is to not only set up a theme but also to put good management into practice by making sure each employee knows how he or she fits into the food service system and how his or her job is important to the overall function of feeding nutritious meals to children.

184-99
SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT HANDBOOK FOR UNIFORM ACCOUNTING; A COMPLETE SYSTEM. Preliminary edition.
Peat, Marwick, Mitchell and Company
N.p. 1 v. (various paging). Feb 1973.
HF5550.P4 F&N
Accounting, Budgeting, Food service management.
Extract: This handbook is intended to assist the School Food Authority and those responsible for recording and reporting on the various financial activities of a school food service fund. Describes uniform accounting systems suitable for use by all school food authorities, it may be used in whole or in part depending upon the accounting system currently in use and its ability to achieve the results described.

185-99
PLANNING SHORT AND LONG RANGE OBJECTIVES FOR THE FUTURE OF THE SCHOOL FOOD SERVICES.
John Perryman
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 28-37. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Federal programs, Planning, School food service.
Abstract: School Food Service as an integral part of the educational pattern is proposed, long and short range objectives stated.

186-99
THE SCHOOL ADMINISTRATOR AND THE FOOD SERVICE PROGRAM.
John N Perryman
Washington, D.C., National Association of Elementary School Principals, National Education Association 32 p. 1972.
LB3475.P4 F&N
Administrator role, Educational administration, Nutrition education, School food service.
Abstract: The aim of this publication is to help elementary school principals establish or improve the school lunch program. Besides the nutrition aspect, the booklet stresses that "the school lunch program should do far more than alleviate hunger. Principals should also ensure that it is offered as a valuable and pleasant social experience.

187-99
WHO SAYS SCHOOL LUNCH NEEDS PUBLIC RELATIONS?
G Plagge
Sch Lunch J 24 (7): 72-76. Jul/Aug 1970.
389.8 SCH6
Food service industry, Public relations, School food service, School lunch programs.
Abstract: Defines the public for which public relations in the school lunch program are, from student to tax-paying public. Suggests techniques by which the school lunch programs may improve their program, and the public's knowledge of it.

188-99
CONVENIENCE FOOD SYSTEMS: RAW-TO-READY SCALE, KEY TO MODERNIZATION.
R K Rodgers
Sch Foodserv J 26 (8): 68,70-73. Sept 1972.
389.8 SCH6
Convenience foods, Food service industry, Food service management, School food service.
Abstract: Reprint from Food Service Marketing magazine, May, 1970, which illustrates and discusses a two-dimension raw-to-ready scale which helps you decide where your system of food service fits. It is a step toward total planning of food service in schools, as well as industry.

189-99
DECENTRALIZED SCHOOL LUNCH.
Stephen Rosenberg
Food Management 8 (5): 33-34. May 1973.
TX341.F69
Food preparation and distribution systems, Menu planning, New York City, School breakfast programs, School food service, School lunch programs, Type A lunch.
Abstract: In New York City, an experiment in decentralizing the school breakfast and lunch programs is underway. Decentralization should provide a more localized food service for students of Puerto Rican, Black, Chinese, Italian, Jewish, and Irish backgrounds. The first objective is to provide the student with the type of food he wants, while also meeting parents' desires, Type A lunch requirements, food costs, and labor budgets. The second objective is to provide every student with a hot meal, even though not every school in the district has facilities for hot meal preparation.

190-99
WORK SIMPLIFICATION.
L Ross
Sch Lunch J 24 (3): 34,36,38,40. Mar 1970.
389.8 SCH6
School food service supervisors, work simplification.
Abstract: Excerpts from a talk given at the 23rd annual meeting of the American School Food Service Association, Detroit, Aug. 5, 1969, and includes: Selecting job to be improved, analyze the complete process, question each detail, work out a better method, and apply the new method on a pilot run first, then use it until a better way is developed.

191-99
THE MOUSE AND THE ASTRONAUT.
C D Sabine
Sch Lunch J 24 (2): 27-28. Feb 1970.
389.8 SCH6
Education, Finance, Health education, School food service, School lunch programs.
Abstract: Resume of presentation concerning financial procedures (23rd annual convention of the American School Food Service Association, Detroit, Aug. 7, 1969) as part of the instructional program, supported entirely by the district.

192-99
SOY HELPS SKOKIE'S BUDGET.
D Satterfield
Sch Foodserv J 26 (2): 44,47-48. Feb 1972.
389.8 SCH6
Beef, Costs, Food preparation, School food service, Soybean products, Taste, Textured vegetable proteins.
Abstract: Use of textured vegetable protein in hamburger for patties, 30% textured vegetable protein, 70% hamburger, was the taste choice of students, and saved 9% over all beef.

193-99
EXPERIENCES IN USING MANAGEMENT SERVICES.
Rudolph A Schober
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 86-104. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Commercial food service, Contract feeding, Food service management, School food service.
Abstract: The Union, New Jersey, schools operate some of their cafeterias with their own personnel, while others are operated by a food service management company. The speaker discusses the pros and cons of using an outside management company, and enumerates the precautions to be taken in hiring a management company.

194-99
SCHOOL FOOD SERVICE: NEW LAWS CAN HELP YOU PROVIDE IT.
Nation's Schools 86 (5): 61-63. Nov 1970.
LB2804.N3
Contract feeding, Food preparation and distribution systems, Laws, School food service, Surplus commodities.
Abstract: As school food services are put under increasing pressure to feed all school children, most administrators are beginning to realize that the only economically feasible way to do this is to develop mass food producing, distributing, and serving systems. An April, 1970, amendment to the National School Lunch Program, allows a school system to employ a private food service company without losing federal surplus commodities. The private companies, utilizing their existing facilities and distribution network, can deliver thousands of Type A lunches at from 39 cents to 58 cents apiece and still make a profit.

195-99
SCHOOL FOOD SERVICE: TWELVE TRENDS YOU SHOULD TRACK.
Nation's Schools 90 (4): 67-69. Oct 1972.
LB2804.N3
Accounting, Cultural factors, Federal government, Menu planning, Nutrition education, School food service, Surplus commodities, Synthetic foods, Type A lunch.
Abstract: The federal government is placing increasing demands on school systems to provide lunches to all children, whether they can afford to pay or not. In addition, National School Lunch officials are paying close attention to twelve crucial areas of operation in school food service: care and feeding of teenagers, nutrition education, computer menu planning, extended services, less restrictive Type A meals, performance pay system, social issues, engineered foods, commodity manufacturing contracts, a national food service accounting system, contract management, and the impact of cultural factors on school food service.

196-99
COST OF FINANCES IN CENTRALIZED FOOD SERVICE SYSTEMS.
O L Searing
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 94-106. June 15/26, 1970.
LB3479.U5T4 F&N
Case studies, Finance, School food service.
Abstract: Standardization and control of finances for Centralized Food Service Systems.

197-99
OPTIMIZING OUR HUMAN RESOURCES.
J E Shinn
Sch Lunch J 25 (4): 28-30. Apr 1971.
389.8 SCH6
Food service management, Food service occupations, School food service, Training, Work simplification.

Abstract: Suggestions for efficient use of food service personnel by management through improved performance, training, and work methods.

198-99
SIX WAYS TO BUILD SCHOOL MEAL BENEFITS.
Vend 25 (1): 56. Jan 1971.
HD5483.V4
Food service industry, School lunch programs.
Abstract: This article presents highlights from the annual meeting of the Institutional Food Manufacturers Association in Chicago. Funding and management of school lunch programs were considered, and areas of foodservice needing improvement over the next five years were discussed.

199-99
PANEL ON CHARACTERISTICS OF CENTRALIZED FOOD SERVICE SYSTEMS.
Stanley Smith, Eleanor Pratt, Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 26-37. June 15/26, 1970.
LB3479.U5T4 F&N
Administration, Food preparation and distribution systems, Management, School food service.
Abstract: Centralized food service systems expansion as a goal and objectives.

200-99
CHALLENGE FOR SCHOOL FOOD SERVICE.
Cluff Snow
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 107-109. June 21/july 2, 1971.
LB3479.U5U8 F&N
Nutrition education, School food service.
Abstract: This paper challenges school food services to approach their problems with creativity and drive and an acceptance of their "soft spots" and needs for change. The school lunch and the classroom teacher are stressed as basic sources of sound nutrition education, and the universal free lunch program funding is briefly reviewed.

201-99
REACHING SIGNIFICANT PUBLICS: THE PARENT AND COMMUNITY INVOLVEMENT.
Abram Snyder
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 110-114. July 12/24, 1971.
LB3479.U5P4 F&N
Community involvement, School community relations.
Abstract: This paper describes the community as a social system. Elementary and contemporary communities are compared, and the areas of community study relevant to the school food service are discussed. These areas include finances, organization, people and internal and external influences. School food service supervisors are urged to become active participants of their community by taking a leadership role.

202-99
PROFIT AND SCHOOL LUNCH.
Marvin Spritzler
Vend 25 (2): 49. Feb 1971.
HD5483.V4
Commercial food service, Financial management, School lunch programs.
Abstract: This article considers the problem of profit in relation to the handling of school lunch programs by private foodservice companies.

203-99
CONTRACTED VS. SCHOOL MANAGED: HOW COSTS COMPARE.
Marvin Spritzler
Vend 27 (7): 31-32. July 1973.
HD5483.V4
Contract feeding, Cost effectiveness, Evaluation, Operating expenses, School food service, Vending firms.
Abstract: Many school and college food services are switching from in-house food preparation to the use of outside contracted food services and vending firms. A Cornell University study funded by the USDA shows that contracted school lunches cost 3-1/2 cents per meal less than comparable lunches prepared in a school's own kitchen.

204-99
STATE DIRECTORS COST OUT SCHOOL MEALS.
Sch Foodserv J 26 (7): 20,22. Jul/Aug 1972.
389.8 SCH6
Costs, School breakfast programs, School lunch programs, Surveys.
Abstract: Survey recently conducted give regional costs of school lunch and school breakfast programs, including those of food, commodities, labor, other expenses.

205-99
HOW CAN YOU MAKE THEM EAT THE NUTRITION YOU SERVE.
Joseph M Stewart
Instit/vol Feeding 73 (3): 10,12. Aug 1, 1973.
TX1.I55
Food habits, Food preferences, Nutrient intake, Nutrition, Nutrition education, School lunch programs, Type A lunch.
Abstract: No matter how nutritious the meals served in a school lunch program children will never get the nutritional benefit from their food if they rush through meals, or are served food that they are unaccustomed to. Under such circumstances children simply will not eat. Home environment plays a decisive role in children's food preferences and habits. Children who are served hamburgers and French fries regularly at home, will not eat spinach or liver at school. The child who at home is allowed to rush through his meal or eat only part of his food will behave in exactly the same manner at school. The result is reduced nutrient intake. None of this will change until a comprehensive, hard-hitting nutrition education program is presented to both parents and children.

206-99
TWO VIEWS: GETTING INTO SCHOOL LUNCH.
Vend 27 (7): 34. July 1973.
HD5483.V4
Contract feeding, Marketing, New York City, Philadelphia, School lunch programs, Vending firms.
Abstract: How can a contract food service get into the school lunch business? one firm in Philadelphia, Pennsylvania made it by taking a subcontract from the dairy company already supplying milk to the schools. The contract began with easy-open canned entrees and graduated to the more sophisticated prepackaged meal system. In New York City, decentralization of the school district on Manhattan's Lower East Side paved the way for another food service contractor, who invited parents and students, as well as teachers and administrators, to help plan the school lunch program.

207-99
PRIVATE SCHOOL LUNCH; MANAGEMENT MANUAL.
U.S., Consumer and Marketing Service
Washington, D.C. 28 p. 1967.
LB3475.U5 F&N (U.S. Consumer and Marketing Service. C&MS-55)
Administration, Finance, Food service management, National School Lunch Program, Personnel, Private schools, School lunch programs.
Extract: This handbook for sponsors, school lunch supervisors and school lunch managers in private schools is a guide to establishing and improving school lunch programs administered by the Consumer Food Programs District Offices. Along with background and history of the program, the handbook covers administration, finance, personnel, and operations. While this manual is geared mainly to schools that prepare lunches on the school premises, it can also be used by other schools, such as those having prepared foods carried in from central or satellite kitchens.

208-99
SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT HANDBOOK FOR UNIFORM ACCOUNTING; SIMPLIFIED SYSTEM.
U.S., Food and Nutrition Service
[Washington] 1 v. (various pagings). Jul 1973.
HF5550.V52 (U.S. Food and Nutrition Service. FNS, no. 105)
Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Records (Forms), School administration, School food service, USDA Food and Nutrition Service.
Abstract: This handbook is for the use of school food administrators and others responsible for recording and reporting the financial activities of a school food service fund. It describes uniform standard accounting systems suitable for use by all school authorities. It may be used in part or in its entirety, depending on the accounting system presently in use and its ability to achieve the results described in this handbook. Chapters include information on: (1) principles of accounting; (2) school food service accounting systems; (3) types of accounts within that system; (4) procedures for preparation and use of reports; and (5) definitions of accounting terms. The accounting system described in this handbook contans the following features: (1) accrual and double-entry bookkeeping; and (2) a set of procedures for recording revenue and expenditures and allocating costs.

209-99
SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT HANDBOOK FOR UNIFORM ACCOUNTING; COMPLETE SYSTEM.
U.S., Food and Nutrition Service
[Washington] 1 v. (various pagings). Jul 1973.
HF5550.U5 1973 F&N (U.S. Food and Nutrition Service. FNS, no. 104)
Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Records (Forms), School administration, School food service, USDA Food and Nutrition Service.
Prelim. ed. Published in Feb. 1973 by Peat, Marwick, Mitchell and Company (HF5550.*P4 F&N).
Abstract: This handbook is for the use of school food administrators and others responsible for recording and reporting the financial activities of a school food service fund. It describes uniform standard accounting systems suitable for use by all school authorities. It may be used in part or in its entirety, depending on the accounting system presently in use and its ability to achieve the results described in this handbook. Chapters include information on: (1) principles of accounting; (2) school food service accounting systems; (3) types of accounts within that system; (4) procedures for preparation and use of reports; and (5) definitions of accounting terms. The accounting system described in this handbook contains the following features: (1) accrual and double-entry bookkeeping; and (2) a set of procedures for recording revenue and expenditures and allocating costs.

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210-99
SCHOOL AND INSTITUTIONAL LUNCHROOM MANAGEMENT.
Olive B Watson
West Nyack, N.Y., Parker 310 p. illus. 1968.
TX945.W3
Equipment, Facilities planning and layout, Institutional feeding, Menu planning, Personnel management, Purchasing, Recordkeeping, Sanitation, School food service.
Abstract: This book is about food preparation and management. It includes every phase of the cafeteria and restaurant food service and applies to the large cafeteria or restaurant and also to the small food service. It contains many helpful hints and suggestions. The book is a technical manual for those directing food services in schools, nursing homes, hospitals, clubs, churches, resort camps, commercial cafeterias and restaurants, and it tells how to attain attractiveness and control quality and cleanliness in the food served. Included are the planning and setup of the physical plant, the selection and organization of personnel, selection and care of equipment, and safety and sanitation procedures. Detailed work sheets are exampled for manager and staff. Basic nutrition, menu planning, standardizing recipes, buying of foods, and counter display of foods are discussed, telling how to maintain efficiency in the dining room and kitchen and how to control procedures in food preparation.

211-99
WHAT DO YOU DO WHEN YOUR STUDENTS ARE EATING OFF CAMPUS?
Food Management 8 (11): 67. Nov 1973.
TX341.F69
Food preferences, Greenwich, Connecticut, High schools, Junior high schools, Parent participation, School food service, Student participation.
Abstract: Junior high and high school students in the well-to-do area of Greenwich, Connecticut, began using their large allowances to eat off campus. The food service director has instituted a series of special programs, in the form of contests and unusual foods, that have been successful in bringing students back to the school food service.

212-99
THE SCHOOL FOOD SERVICE LABOR RELATIONS PICTURE.
Max S Wortman
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 138-161. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Labor unions, Personnel management, School food service.
Abstract: The speaker discussed labor union organization and militancy, unionization of professionals, contract negotiations, compulsory arbitration, and other factors affecting labor relations in school food service operations.

213-99
FOODSERVICE UNDER CONTRACT: CAN 1973 BE A BILLION-DOLLAR YEAR?
Gene Yetter
Fast Food 72 (10): 79-85,144,148,163,165. Oct 1973.
389.2538 F82 F&N
Commercial food service, Contract feeding, Cost effectiveness, Economics, Food prices, Hospital food service, Sales volume, School food service.
Abstract: School and hospital food service by contract is a new and growing market for catering businesses. Previously, contract food services have been operating in office buildings and industrial establishments providing amenities from a simple coffee service to full-scale, around-the-clock meal operations. The new market in service institutions opens up both potential profits and potential problems. Schools and hospitals have special nutrient standards that must be met. They require special types of food and unique cost accounting methods. Nonetheless, caterers are responding to the challenge of operating these food services and are having a great deal of success. This article presents an overall view of the contract feeding business and its inroads into the school and hospital market.

214-99
YOUTH SPEAKS: STUDENT INVOLVEMENT IN SCHOOL FOOD SERVICE -A PANEL DISCUSSION.
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 201-215. July 12/23, 1971.
LB3479.U5K3 F&N
Food preferences, School food service, Student involvement.
Abstract: This panel discussed youth involvement in school food service. The objective was to provide insight into students' reactions to school food service. Related questions included what students like and dislike about school food service, their suggestions for improvement, ways the school food service director can increase participation, particularly among students, and "why don't your friends eat in the school lunch service?".

215-99
HOW TO GET INTO THE NEWS.
D Zumsteg
Sch Lunch J 24 (1): 36, 38, 40, 42. Jan 1970.
389.8 SCH6
Information services, School lunch programs.
Abstract: How to keep your school lunch program before the public.

Education and Training

216-99
ASFSA PLANNING CERTIFICATION.
Sch Foodserv J 27 (5): 12. May 1973.
389.8 SCH6
American School Food Service Association, Certification, Food service workers, School food service supervisors.
Abstract: This article discusses ASFSA'S proposed certification program. Certification levels proposed include School Foodservice Director, School Foodservice Specialist, School Foodservice Manager, and School Foodservice Assistant.

217-99
IMPROVEMENT OF PERSONNEL THROUGH TESTING, INTERVIEWING, ORIENTING, TRAINING AND EVALUATING - PART 2.
American School Food Service Association
Denver, Colo. 129 p. 1969.
TX911.3.P4A4 F&N
Curriculum planning, Evaluation, Food service training, On the job training, Personnel management, Testing.
Abstract: This is part 2 of a manual designed to help school food service managers to hire, train, and hold dependable, qualified personnel. Personnel hiring and orientation techniques, training methods, and personnel evaluation techniques are all discussed in detail.

218-99
SCHOOL LUNCH WORKER OTHER THAN DIRECTOR OR SUPERVISOR.
American School Food Service Association
Denver, Colo. 31 p. [n.d.].
TX945.A4 F&N
American School Food Service Association, Evaluation, Food service workers, School food service, Training.
Extract: This bulletin has been prepared for the use of the school food service employee other than the director or supervisor. Their responsibilities include all phases of food preparation, safety, and sanitation. The contents of this bulletin are written in a form to be as applicable as possible to the many employees in this area of school food service.

219-99
COURSE RECOMMENDATIONS FOR SCHOOL FOODSERVICE TRAINING PROGRAMS IN TWO-YEAR COLLEGES.
American School Food Service Association
[denver] 20 l. 1973.
TX364.A43 F&N
College curriculum, College programs, Curriculum guides, Curriculum planning, Food service management, Food service training.
Abstract: The course recommendations and bibliographic data here included are intended for the use of two-year colleges that currently offer or intend to offer food service training programs. Course descriptions and prerequisites are geared to competencies that are unique to the management of a school food service. Thus it is assumed that the curricula described here be incorporated into a larger program of general food service management education.

220-99
STAFFING AND TRAINING PERSONNEL FOR CENTRALIZED SCHOOL FOOD SERVICE SYSTEMS.
Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 64-76. June 15/26, 1970.
LB3479.U5T4 F&N
Food service training, Personnel, School food service.
Abstracts: Presents illustrated approach for model staffing patterns.

221-99
SUBJECTIVE EVALUATION OF AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
J M Benedict, M K McKinley, G M Montag
J Can Diet Assoc 31 (2): 84-92, ref. June 1970.
389.9 C1632
Evaluation, Food service workers, Inservice programs, School food service, Training.
Abstract: School lunch workers received short courses to obtain evidence of change in job performance of trainees and to compare trainees' perceptions of training needs before, immediately after, and eight months after training, and trainees' perceptions of learning immediately after and eight months after training.

222-99
INTEGRATING NUTRITION EDUCATION INTO THE SCHOOL CURRICULUM.
Fannie Lee Boyd
In Proceedings of the Southwest Region School Food Service

Seminar, Kansas State Univ., 1971 p 230-235. July 12/23, 1971.
LB3479.U5K3 F&N
Curriculum planning, Nutrition education, School food service.
Abstract: This paper concerns the integrating of nutrition education into the school curriculum. Five principles of learning are presented, and the school service director's responsibility for nutrition in the school curriculum is discussed. Suggestions are made for ways to assist teachers in fulfilling their role in nutrition education and for special events which can involve students.

223-99
NUTRITION EDUCATION: SELECTING AND ORGANIZING MATERIAL FOR DIFFERENT AGE GROUPS.
Fannie Lee Boyd
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 244-266. July 12/23, 1971.
LB3479.U5K3 F&N
Age groups, Nutrition education, Student participation.
Abstract: This paper discusses the selecting and organizing of materials for nutrition education for different age groups. The objectives for each grade level are presented. Also included are the Basic Concepts for Nutrition Education developed by the Interagency Committee on Nutrition Education, the suggestions for programs and a listing of student nutrition committee projects from the Georgia Teenage Nutrition Committee, and suggestions of activities "from classroom to cafeteria.".

224-99
EFFECTS OF AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Martha M Bunge
N.p. 178 p. 1968.
TX943.5.T7T8 F&N
Evaluation, Food service training, Inservice education, Job placement, Job training, Programed instruction, Research methodology, School food service.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This master's thesis describes the development and implementation of an experimental training program for food service personnel. The study describes the effects of the experimental program and analyzes the relationship between the program's effect on trainees and the trainees' length of experience in food service work, level of education, and job responsibility.

225-99
STUDENT INVOLVEMENT IN SCHOOL FOOD SERVICE AND NUTRITION PROGRAMS.
Grace Carr, Pam Isreal
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 52. July 19/30, 1971.
LB3479.U5W5 F&N
Nutrition education, Programs, School food service, Student participation.
Abstract: This paper discusses the involvement of youth in the school food service and nutrition education programs in the Bryan Public Schools, Bryan, Ohio. A school lunch student panel proved to be one of the most effective ways to promote good nutrition.

226-99
NUTRITION EDUCATION: RESOURCES AVAILABLE FOR THE SCHOOL FOOD SERVICE SUPERVISOR (A PANEL DISCUSSION).
Sara Clement, Helen A Guthrie, Twyla Shear
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 66-74. July 12/24, 1971.
LB3479.U5P4 F&N
Food service management, Nutrition education, Resource guides.
Abstract: The purpose of this panel presentation was to provide seminar participants with nutrition education resource materials and techniques they might use in implementing future workshops for their management level people. Resources presented include specified books and journals and materials available from nutrition-related trade organizations, professional groups and the U.S. Government. Techniques presented include Instructional Objectives Exchange(IOX) and the learning package.

227-99
COLLEGE JOINS SCHOOL FOODSERVICE IN TRAINING WORKERS.
Sch Foodserv J 26 (9): 48. Oct 1972.
389.8 SCH6
Colleges, Food service workers, School food service, Training.
Abstract: A local college is working with Lincoln, Nebraska's public school food service personnel in preparing employees for more demanding situations.

228-99
RELATING SCHOOL LUNCH AND CLASSROOM TEACHING.
Marion L Cronan
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 238-254. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Integrated curriculum, Nutrition education, School lunch programs, Student participation.
Abstract: The speaker suggested several specific factors that make up an effective nutrition education program for children in school. The first is: Nutrition education should begin as soon as a child enters school and continue throughout his life. Second, a dynamic sequential curriculur is required that will integrate learning opportunities and experiences in nutrition with other school disciplines. Three, the cooperation of all school personnel is needed--students, teachers, administrators, and health professionals. Four, the parents and the community should be interested and involved. Five, innovative teaching aids are needed. Six, the mass media should be enlisted to reinforce the in-school teaching.

229-99
MUCH ADO ABOUT NUTRITION.
Shirley K Deringer
J Sch Health 43 (8): 528-529. Oct 1973.
LB3401.J6 F&N
Child nutrition programs, Class activities, Nutrition education, Professional education, School breakfast.
Abstract: Institution of a breakfast program stimulated the study of nutrition in every grade of one school system. The school nurse, who served as resource person for the other teachers, describes how a nutrition education program was developed and some of the resulting activities in which the children in kindergarten and first grade participated.

230-99
IT CAN BE DONE.
Frances W Dobbins
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 139-155. July 12/23, 1971.
LB3479.U5K3 F&N
Nutrition education, School food service, Teaching guides, Workshops.
Abstract: This paper discusses the challenge of nutrition education and the premise that to some degree everyone is an educator. The school food service program is considered as a living laboratory that can greatly enhance the total school program. A slide presentation on the "ways school food service can be involved in the total education process" is included. Also included are handouts relating to this presentation; these handouts cover guiding principles in nutrition teaching, how to change a school lunch program into an education program, a nutrition education workshop for teachers, a parent nutrition workshop, and outlines for nutrition education for children, ages 5-16.

231-99
CLOSED CIRCUIT TELEVISION PROVIDES VALUABLE MEANS TO TEACH FOOD SERVICE PERSONNEL: NORTH CAROLINA PROGRAMS FOR SCHOOL FOOD SERVICE PERSONNEL CITED.
Lea L Ebro
Proc Soc Adv Food Serv Res 67-71. Apr 1972.
TX943.P7 F&N
Food service training, Food service workers, Instructional aids, North Carolina, Personnel management, School food service, Televised instruction.
Abstract: This speaker emphasized the increasing role of television in the educational process and of how the North Carolina school food service training program used television to effectively educate its trainees.

232-99
NEW PROFESSIONALS TO THE RESCUE.
T J Farley
Sch Lunch J 25 (7): 22-24, 27. Jul/Aug 1971.
389.8 SCH6
Budgeting, Dietitians, Equipment, Food service management, Food service occupations, Foods, Menu planning, Nutrition education, School food service supervisors.
Abstract: Milwaukee's new program, American Dietitic Associations' newest internship, School Food Service Administration, accepts four top-notch college graduates from four states, who had majored in food and nutrition. It starts them through a ten-month training course in the school lunch program, under professors teaching a fifth year of college in this course with the 150 school lunch programs as their labcratory.

233-99
INTERN EXPANDS EMPLOYEE HANDBOOK.
Sch Foodserv J 26 (5): 25-28. May 1972.
389.8 SCH6
Cook-helpers, Dietitians, Food service occupations, Handbooks, School lunch programs, Work experience programs.
Abstract: Final report of a four-part series from Milwaukee's school-lunch-trained dietitians is this addition to a handbook for school food service employees. Instructions are in three categories: 1. Work simplification; 2. Sanitation and safety; 3. Care and use of equipment.

234-99
TRAINING THE HANDICAPPED.
H B Jones
Sch Lunch J 24 (10): 47, 49. Nov/Dec 1970.
389.8 SCH6
Disadvantaged youth, Handicapped children, Mental retardation, School food service, Training.
Abstract: Training mentally handicapped children in school food service occupations.

235-99
DEVELOPMENT OF AN INSTRUMENT TO EVALUATE THE EFFECT OF A SCHOOL LUNCH TRAINING PROGRAM.
Karolynn Knauf
N.p. 70 p. 1967.
TX943.5.T7K58 F&N
Curriculum planning, Evaluation, Food service training, Inservice education, Research methodology, School lunch programs, Testing.
Thesis (M.S.) - Iowa State University of Science and Technology, facsimile by the University, Ames, Iowa.
Abstract: This masters thesis describes the development and testing of an evaluative instrument to determine the effectiveness of school lunch training programs.

236-99
PROJECT FEAST PUTS IT ALL TOGETHER.
M V Lowrance
Sch Foodserv J 27 (3): 29-30. Mar 1973.
389.8 SCH6
Food service management, Learning, School food service, Students, Teachers.
Abstract: FEAST (Food Education and Service Training) is a new program in which teachers of various subjects and school food service managers work together to introduce students to career ladders in the hospitality and food service industry.

237-99
TRAINING FOR SCHOOL FOOD SERVICE: SOME NEW CONCEPTS.
Marjorie McKinley, Gertrude Griney, Grace Shugart
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 154-165. June 27-29, 1972.
TX345.N3 1972 F&N
Food service management, Food service training, Instructional aids, Job training, Personnel management, Programed instruction, Research, Teaching methods.
Abstract: This article is a transcript of three talks given on the subject of training school food service personnel, both workers and managers, details of several experimental training programs are described and recommendations for application and further research are presented.

238-99
SCHOOL LUNCH ROOM AS A LIVING LABORATORY.
Beatrice McKinney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 65-68. June 21/july 2, 1971.
LB3479.U5U8 F&N
Day care services, Nutrition education, School lunch programs.
Abstract: This paper discusses nutrition education as taking place in a "living laboratory" which centers around the school lunch room and related activities. Topics included cover the milieu of the lunchroom itself, educational approaches used for children of different levels, nutrition education in day care centers, various extracurricular approaches such as party food planning, the freedom of choice in lunches for senior high students, special programs for vocational students, the FEAST program for 11th and 12th graders interested in a food service career, environment education such as camp cooking, the Dietetic Intern Program with the University of Washington, and scholarships provided by school lunchroom groups for deserving students.

239-99
SATISFYING TMH STUDENTS' APPETITIES AND NEEDS.
A C Navarro
Sch Foodserv J 26 (10): 96-97, Nov/Dec 1972.
389.8 SCH6
Appetite, Mental retardation, School food service, Training.
Abstract: Tmh (trainable mentally handicapped) students satisfy both their need for social acceptance and appetites by helping in school food service.

240-99
RECRUITING STUDENTS: AN UNMET NEED.
J D Winemeier
Sch Foodserv J 25 (10): 75-77. Nov/Dec 1971.
389.8 SCH6
Food service occupations, Recruitment, School food service, Surveys.
Abstract: School food service lacks technologically trained, management-oriented personnel working in the field. Need for more academically trained local level personnel was recognized by every reporting state.

241-99
APTITUDES IN SELECTION AND TRAINING OF FOOD SERVICE PERSONNEL.
Jack D Winemeier, Marjorie M McKinley, Geraldine M Montag
J Am Diet Assoc 57 (4): 341-344. Oct 1970.
389.8 AM34
Aptitudes, Educational programs, Food service management, Food service training, Food service workers, Personnel management.
Abstract: A study was undertaken to determine the relationships of aptitudes of trainees to the outcomes of a training experiment. The training consisted of three short courses of five days' duration each, offered each summer at Iowa State University to personnel working in Iowa school lunch programs. Significant positive relationships were found between aptitudes and pretraining job knowledge. It was concluded that the norms established by the United States Employment Service for food service workers are useful tools for selection of employees from among job applicants. No relationship was found between aptitude scores and gain in job knowledge due to training, inferring that training of the type given was likely to be as beneficial to persons with low aptitudes as to those with high aptitudes.

242-99
F.O.O.D.: FOCUS ON OPTIMUM DEVELOPMENT; A FINAL PROPOSAL.
North Carolina, Durham City Schools
Durham, N.C. 173 p. illus. 1971.
TX361.D5N6 F&N
Disadvantaged youth, Federal programs, Food service, Low income groups, North Carolina, Nutrition education, School breakfast programs.
Office of Education no. ED. 066 543; ERIC Clearinghouse no. UD 012 900.
Abstract: This publication concerns a proposal for a special Nutrition Education project which was conducted by the Durham City Schools in Durham, N.C. It tells how the local school, community and social service groups propose to coordinate their efforts in attempting the improvement of the physical and intellectual capabilities of deprived children from low-income families. This was to be done by corrective measures consisting of breakfast, hot lunch, physical, dental and visual examinations. Also in educating the parents to an appreciation of the value of good nutrition and thus effect change in the educational achievement of their children. A local university indicated a willingness to cooperate in offering a proposal for a workshop in Nutrition Education and other in-service training of para-professionals as home-school coordinators.

243-99
OHIO TRAINING RESEARCHED.
Sch Foodserv J 26 (10): 72-73. Nov/Dec 1972.
389.8 SCH6
Costs, Food service supervisors, Food service workers, Labor force, Research, Training.
Abstract: This research program attempted to answer two questions: 1. What are the types of training programs that have been used to increase the knowledge and skills of supervisory school food service personnel? 2. Is there a relationship Between better training procedures and lower labor costs?

244-99
TEAM SUPERVISION.
E C Payne, C W Gladstein
Sch Lunch J 24 (7): 44-48. Jul/Aug 1970.
389.8 SCH6
Educational planning, Food service management, Food service workers, School food service supervisors, Training.
Abstract: Team approach to food service management in multi-unit organizations can become the primary inservice training protocol for motivating and educating supervisors at any level. Supervisors learn to think, to investigate, to try, to grow, to participate with others and to realize their full potential.

245-99
ON-THE-JOB PERFORMANCE FOLLOWING AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Jean Harris Simons
N.p. 89 p. 1969.
TX943.5.T7S5 F&N
Evaluation, Food service training, Inservice education, Measurement, Research methodology, School food service supervisors, Testing.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This masters thesis describes a study of the effectiveness of an experimental training program in terms of subsequent on-the-job performance. Such performance was evaluated according to performance of trained control groups, individual aptitudes, retention of learning in trained control groups, and post-test scores.

246-99
MATERIALS FOR USE IN SPECIAL FOOD SERVICE SUMMER RECREATION TRAINING PROGRAM, SUMMER 1972 - TRAINING SITE SUPERVISORS.
U.S., Food and Nutrition Service
Washington, D.C. 28 p. [n.d.].
TX943.5.S8U5 F&N
Child nutrition programs, Food service, Summer programs, Training.
Abstract: The following training program is intended primarily for use by individuals responsible for training recreation center personnel who will have the responsibility of receiving/serving meals prepared at another site. The entire presentaion should take approximately 3-1/2 hours. The training program can be shortened or lengthened according to the amount of time available. Along with the general content to be covered (how to carry out the distribution of food to children), a section titled "Instructional Materials and Teaching Tips" is designed to help the instructor involve the student in meaningful learning experiences.

247-99
MATERIALS FOR USE IN SPECIAL FOOD SERVICE SUMMER RECREATION TRAINING PROGRAM. SUMMER 1972 - TRAINING PROGRAM SPONSORS.
U.S., Food and Nutrition Service
Washington, D.C. 31 p. [n.d.].
TX943.5.S8U522
Child nutrition programs, Food service, Summer programs, Trai-

ning.
Abstract: This is a lesson plan guide intended for use by regional and state office personnel responsible for training sponsors of USDA special summer food service programs. The sponsor's duties are outlined, and a section detailing the aims and goals of the program is included.

248-99
SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN, SUMMER PROGRAMS; SITE SUPERVISOR HANDBOOK.
U.S.,Food and Nutrition Service
Washington, D.C. 20 p. [n.d.].
TX943.5.S8U52 F&N
Child nutrition programs, Food service, Manuals, Summer programs.
Abstract: This handbook instructs on-site supervisors' of the USDA's Special Food Service Program for Children on the best ways to carry out the distribution of food and at the same time maintain good community relations. Use of volunteer workers, meal patterns, safety, sanitation, record keeping, and management are explained.

249-99
TRAINING THE SCHOOL LUNCH WORKER FOR PROMOTION.
S Frances Williams
Sch Lunch J 23 (1): 68-75. Jan 1969.
389.8 SCH6
California, Career planning, Food service management, Food service training, Food service workers, Job training, Program design, School food service, Training techniques.
Abstract: This article describes the planning and development of a training program for school food service workers in Long Beach, California. That school district is on the merit system, and so it is to everyone's advantage to prepare food service workers for the promotional exams they must take to advance to a higher classification. The training program here described is a combination of job training, self-instructional techniques, and classroom sessions.

Menu Planning

250-99
GETTING MORE SCHOOL LUNCH INTO KIDS.
A C Bartolotta
Sch Lunch J 25 (4): 62. Apr 1971.
389.8 SCH6
Menu planning, School lunch programs.
Abstract: Suggested variations of standard foods which vary flavor with minor additions, such as ethnic foods.

251-99
SEVEN CHOICES FOR LUNCH.
M Batson
Sch Lunch J 25 (4): 57, 59, 61. Apr 1971.
389.8 SCH6
Menu planning, School food service, School lunch programs, Type A lunch.
Abstract: Menu planning which offers a choice of seven plate lunches, all Type A in Fort Collins, Colorado schools.

252-99
POINTS FOR PLANNING TYPE A LUNCHES.
G Bolton
Sch Lunch J 25 (4): 69-70, 73-74. Apr 1971.
389.8 SCH6
Adolescents (12-19 years), Costs, Menu planning, Nutrition, School children (6-11 years), Type A lunch.
Abstract: Alternate choices in Type A lunches should be between foods of similar nutritive value; limited choice should not increase operating costs.

253-99
TWO OFF-LINE COMPUTER ASSISTED NUTRIENT STANDARD MENU PLANNING TECHNIQUES.
Colorado State University, Dept. of Food Science and Nutrition
Fort Collins, Colo. 1 v. 1972.
TX551.C621 F&N
Computer applications, Meal planning, Menu planning, Nutrient intake, Nutrient standards, Recommended Dietary Allowances, School lunch, Type A lunch.
Abstract: These computer applications to school lunch menu planning can simplify the job of projecting meal cycles and at the same time insure proper nutrient intake. All meal components are based on the RDA values of nutritionally analyzed recipes. The recipes themselves are not included in this volume, but the book does include a color-coded analysis of the nutrients found in each meal component as one method' for planning menus. In another method, recipes for meal components are grouped together by food category (e.g., Meat--Beef, Lamb). In all cases, recipes, buying suggestions, food groups, etc. are coded by number for easy computer access.

254-99
TEACHING CHILDREN TO EAT.
Marion Cronan
Sch Foodserv J 27 (10): 20. Nov./Dec. 1973.
389.8 SCH6
Food habits, Food preferences, International foods, Nutrition education, School children (6-11 years), School food service, School lunch programs.
Abstract: This article explains how it is possible to teach school children to eat a variety of foods. The school food service should offer a wide variety of foods from one day to the next; and classroom teachers must make an effort to incorporate the appreciation of new foods in their class discussions with children.

255-99
GIVE THEM A CHOICE!
Modern Schools pp. 8-9. May 1971.
LB3209.M6
Food preferences, Food selection, Menu planning, School food service, Student participation, Wisconsin.
Abstract: A school food service director in Wisconsin noted increased student participation when students were given a choice of hot entrees, convenience foods, hamburgers, and even milk shakes.

256-99
NUTRITION AT A PRICE: ECONOMICS OF MENU PLANNING.
James Keiser
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 79-87. July 12/24, 1971.
LB3479.U5P4 F&N
Food cost analysis, Menu planning.
Abstract: This paper deals with economics of menu planning. Included are tools which are useful in controlling food costs such as item and menu costing, records of food costs and income, forecasting and controls in the sub-systems of the food delivery system.

257-99
INCREASING IRON IN TYPE A LUNCHES.
F E McGlone
Sch Foodserv J 26 (10): 86-87,89-90. Nov/Dec 1972.
389.8 SCH6
Iron, Menu planning, School lunch programs, Type A lunch.
Abstract: Discussion of increased knowledge of the importance of iron, and need for increased consumption, especially in the growing child. A series of weekly menus illustrate the problems of increasing iron intake in a society that does not care for liver, the one iron-rich source we have.

258-99
MORNING MENUS.
Sch Foodserv J 26 (1): 36,41. Jan 1972.
389.8 SCH6
Menu planning, School breakfast programs.
Abstract: Calendar of menus for the school days of September, October, and November.

259-99
CHOICES IN OUR MENUS.
F E Mudge
Sch Foodserv J 25 (10): 35-36. Nov/Dec 1971.
389.8 SCH6
Convenience foods, Menu planning, School lunch programs, Soups.
Abstract: Guest editorial on menu planning in the school lunch program.

260-99
NEW CONCEPTS IN CHILD NUTRITION PROGRAMS: NUTRIENT STANDARD FOR SCHOOL FEEDING, COMPUTER-ASSISTED-MENU PLANNING.
Grace Ostenso
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 45-52. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Computer applications, Food standards and legislation, Menu planning, Nutrient requirements, Nutrient standards, Recommended Dietary Allowances, School lunch programs, Type A lunch.
Abstract: This article discusses the use of a nutrient standard as the basis for menu planning in child nutrition programs. Regulations currently require that menus be planned according to the Type A meal pattern. If the nutrient standard proves to be a viable technique for menu planning, it would give school lunch directors a second option when planning children's meals. The term "nutrient standard" refers to a predetermined nutrient goal based on the RDA as a standard of comparison for monitoring the nutrient level of the meals served. The Type A pattern incorporates the 4 basic food groups and specifies the minimum quantity of food required in each group. The nutrient standard technique is more flexible than the Type A pattern; it allows for greater use of new foods and can be more easily adapted to computer menu planning operations.

261-99
CREATIVE APPROACHES TO TYPE A MENU PLANNING IN MEETING CURRENT SOCIAL NEEDS.
Ruth Richard
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 191-200. July 22/23, 1971.
LB3479.U5K3 F&N
Charts, Menu planning.
Abstract: This paper discusses the meeting of social needs via creative approaches to Type A menu planning. Factors involved in menu planning are presented and a number of charts pertaining to creative menu planning are included.

262-99
SCHOOL LUNCH MENUS NOW SUIT STUDENT TASTES.
Sch Lunch J 24 (8): 12-13. Sept 1970.
389.8 SCH6
Elementary schools, Food preferences, Food service management, Menu planning, Milwaukee, School food service, School lunch programs, Secondary schools, Student participation.
Abstract: In Milwaukee, Wisconsin, the public schools established a School Lunch Committee made up of elected students who meet with the School Food Service Department on a regular and continuing basis. The work of the student Committee has provided (1) a direct means of communication with students, and (2) a means of tapping student ideas for menu improvement, updating of student food preferences, and generally bettering the service of meals. The work of the student Committee and the Food Service Department is truly a cooperative effort, with both groups open to the ideas and viewpoints of the other.

263-99
SCHOOL LUNCH ON-LINE IN KANSAS.
Sch Foodserv J 26 (6): 24-27. June 1972.
389.8 SCH6
Computer applications, Food service management, Menu planning, Organization, School lunch programs, Type A lunch.
Abstract: Shawnee Mission School District programmer assisted food service coordinators in computerized menu planning with 200 menu combinations. The master menu detail line consists of: 1. Menu number; 2. Menu; 3. Coded list of ingredients; 4. Amount of each ingredient needed for one serving on both secondary and elementary levels. These menu combinations were checked and approved for Type A requirements.

264-99
MENU PLANNING--ELEMENTARY STYLE.
Leta G Seal
Nutr News 36 (4): 14. Dec 1973.
389.8 N957
Food groups, Menu planning, Nutrition education, School children (6-11 years), School food service supervisors, School lunch.
Abstract: Elementary school children, as part of a study of foods and nutrition integrated into the curriculum, plan some of the lunches served in the lunchroom, with every student in the planning class allowed to vote on an item from each of the four food groups. The majority wins. Nutritive values of the student-planned lunch are published in local newspapers with the menu for the coming week, so parents may see what it contributes to the children's daily nutrients. Parents, teachers and school lunch managers should all find this approach of interest.

265-99
TYPE A--TWO DIFFERENT WAYS.
J E Shinn
Sch Foodserv J 26 (3): 55-56,58. Mar 1972.
389.8 SCH6
Menu planning, Nutrition education, School lunch programs, Students, Type A lunch.
Abstract: guest editorial suggesting offering type A lunches as a plate lunch, and a la carte, with menu items supplying only empty calories (sweet, high calorie food) not being available.

266-99
SHOULD MILKSHAKES HAVE A PLACE IN THE TYPE A LUNCH?
Modern Schools p. 12. Mar 1973.
LB3209.M6
Milk products, Milk shakes, Nutrient values, School lunch programs, Type A lunch.
Abstract: Milk shakes can provide the nutritional value of whole milk, with more calories, and a taste appeal which would probably lead to an increase in total nutrient consumption. This article examines the milkshake's nutritional composition, and tells why it can be of value in a school lunch.

267-99
STRETCH 'N SUBSTITUTE.
Cooking for Profit 40 (244): 29-33, 72-73. Apr 1971.
TX901.C65
Protein foods, School lunch programs, Textured vegetable proteins, Type A lunch.
Abstract: Introduction to, and ideas for use of textured vegetable proteins as part of the protein in type A school lunch programs.

268-99
AN AUTOMATED SIMULATION VEHICLE FOR SCHOOL BUSINESS ADMINISTRATION ACCENTUATING COMPUTERIZED SELECTIVE SCHOOL LUNCH MENU PLANNING.
Charles Kenneth Tanner
N.p. 138 p. 1972.
TX728.T3 F&N
Computers, Food cost analysis, Louisiana, Menu planning, School lunch programs, Simulation, Type A lunch.
Thesis (Ed.D) - Florida State University. Authorized facsimile by University Microfilms, Ann Arbor, Mich., 1968.
Abstract: The primary purpose of the study was to design a computerized procedure whereby the most economical school lunch menus could be selected from a set of preplanned menus. A second objective of this study was to carry out a cost analysis of menu items served in grades 1 to 6 in some decentralized cafeterias of the New Orleans public schools during the 1967-68 fall-winter term. It was concluded that type A menus could be planned by computer and that "a large number of feasible menus could be planned in approximately three minutes at a cost of less than 50 dollars." Estimated cost for a year was $1,000. The major limitation discovered was in "palatability codes." Expansion of the palatability index was proposed to improve menus. The form of the computer output also called for refinement.

269-99
A MENU PLANNING GUIDE FOR BREAKFAST AT SCHOOL.
U.S., Food and Nutrition Service
Washington, D.C. 10 p. 1970.
aTX353 U5 FNS-7 (U.S. Food and Nutrition Service. FNS-7)
Dietary standards, Guidelines, Menu planning, School breakfast.
Revised.
Extract: This menu planning guide was prepared to help school lunch supervisors and managers plan breakfast menus to help meet the daily dietary needs of children. It is for use in the School Breakfast Program, authorized by the Child Nutrition Act of 1966. The legislation authorizes cash and food assistance for pilot breakfast programs in an effort to improve diets of school children. Special groups to be reached include: Needy children who arrive at school without breakfast and children who travel long distances to school. Schools serving breakfasts are eligible under this act for cash reimbursement and for the donated foods that are available from the U. S. Department of Agriculture. In addition, the Child Nutrition Act authorizes funds for equipment needed to establish or expand breakfast programs where local resources are inadequate.

270-99
A MENU PLANNING GUIDE FOR TYPE A SCHOOL LUNCHES. Revised.
U.S., Food and Nutrition Service
Washington, D.C. 16 p. 1969.
TX728.U52 F&N
Cycle menu, Menu planning, School food service, Type A lunch.
Abstract: This menu planning guide has been prepared to help school lunch personnel plan Type A school lunches and understand the relationship of Type A lunch requirements to the dietary needs of children. Consideration has been given to recent advances in the fields of food and nutrition, and the basic principles of good menu planning. This publication includes: (1) systematic methods for planning and evaluating menus, (2) suggestions for planning menus for children of various age groups, (3) ideas for planning for controlled choices of foods within the Type A pattern, and (4) sample menus that meet Type A lunch requirements.

271-99
WRITING THEIR OWN MENUS.
Food Nutr 2 (1): 4-5. Feb 1972.
TX341.F615
Adolescents (12-19 years), Disadvantaged youth, Home economics education, Menu planning, School breakfast programs, School children (6-11 years), School lunch programs.
Abstract: Menu planning by 9th grade students in home economics class for school breakfast and lunch programs of children from the Mohawk Reservation.

Food Preparation and Production

272-99
NEXT: PUSH-BUTTON MEAL ASSEMBLY.
Fred Amann
Vend 24 (5): 45. Mar 1, 1973.
HD5483.V4
Automated food service, Food storage, School food service.
Abstract: This article discusses the automatic lunch assembly operation of Mass Feeding Corporation, Elk Grove Village, Illinois.

273-99
ANATOMY OF A SATELLITE SYSTEM: WAUWATUSA LUNCH PROGRAM.
Modern Schools pp. 3-6. Mar 1973.
LB3209.M6
Facilities planning and layout, Food delivery systems, Satellite, School food service, Wisconsin.
Abstract: Wauwatusa, Wisconsin has centralized its school lunch program, resulting in better tasting lunches, higher quality control, stricter portion control, and more efficient use of labor and space. Their facilities are described and pictured in this article.

274-99
CANS GO CLASS A.
Mary Jane Anderson
Vend 25 (8): 28-30. Aug 1971.
HD5483.V4
Canned foods, Cost effectiveness, Cup-can, Main dishes, Menu planning, Prepackaged portioning, School lunch programs, Serving equipment, U.S. Dept. of Agriculture.
Abstract: This article discusses the use of individual portion canned foods for hot lunches in a new USDA-APPROVED program called ECONO-#LUNCH. The implementation of this program, the heating-dispensing units for serving the cans, and a menu of canned entrees are included.

275-99
CONVENIENCE FOOD SYSTEMS: BUILDING FOOD SYSTEMS FOR THE FUTURE.
G Applebaum
Sch Foodserv J 26 (8): 43-48,50. Sept 1972.
389.8 SCH6
Convenience foods, Satellite, School food service.
Abstract: Reasons for changes that must be met, and attitude which one must have to meet them. The school food service must respond to change, fit the school environment, and design systems that work.

276-99
CLOUDED OUTLOOK FOR CONTRACT FEEDING.
Nation's Schools 85 (2): 27. Feb 1970.
LB2804.N3
Commercial food service, Contract feeding, School food service.
Abstract: USDA officials said that they were willing to make an effort to allow private caterers to serve school lunches in schools without cafeterias, but the caterers suspected that any changes would be hobbled by the same restrictions that crippled earlier experiments in contract feeding. They doubted that the USDA's new position would lead to any changes at all.

277-99
CONTRACT FOOD MANAGEMENT: DIGESTING THE ALTERNATIVES.
Nation's Schools 88 (3): 63-67. Sept 1971.
LB2804.N3
Contract feeding, Food delivery systems, Food preparation and distribution systems, School food service.
Abstract: The USDA decision to allow schools to use private contract food services without losing federal subsidies stirred up a flurry of interest among school districts and contractors. Some of the developments, trends, and considerations are discussed in this article.

278-99
A SURVEY OF FACTORS RELATING TO THE PREPACKAGED LUNCH SYSTEM IN SELECTED SCHOOL DISTRICTS.
Connie M Dangelo
N.p. 48 p. 1971.
TX945.D3 F&N
Central Kitchen, Food delivery systems, Food preferences, Prepackaged portioning, Research methodology, School lunch programs, Student participation.
Thesis (M.A.) - Kent State University, facsimile by the University, Kent, Ohio.
Abstract: This master's thesis studies the use of prepackaged lunch systems in the schools--reasons for instituting the prepackaged system, pleasing aspects of the system, and problems accompanying the use of the system. The author found that prepackaged lunch systems were instituted (1) to save equipment investment, (2) to provide hot lunches, and (3) to cut labor costs.

279-99
BAKING THE SCHOOL LUNCH WAY.
Edmonds School District 1
Lynnwood, Wash. 31 p. [n.d.].
TX763.B3 F&N
Baking, Cooking methods, Cooking techniques, Food preparation, quantity, Ingredients, Parent participation, Recipes, School lunch programs, Washington (State).
Abstract: Baking for the school lunch program can provide new experiences for both the food service employees, the students, and even for parents and grandparents who can become involved on a part-time basis. This booklet provides quantity recipes for baked goods that make the best use of USDA donated commodities, which in turn eases the strain of a tight food service budget.

280-99
EFFICIENCY ESCALATION IN SCHOOL LUNCH PROGRAMS.
Food Serv 34 (9): 60-64. Sept 1972.
389.2538 F732
Equipment, Facilities planning and layout, Food service, Philadelphia, School lunch programs, Type A lunch.
Abstract: This program, developed by the Philadelphia Catholic school system, is designed around individual hot entrees, economical electric dispenser-type ovens, and single serviceware. The entrees, supplemented with milk, fruit, and other required foods, qualify for assistance under the Type A lunch program. The Philadelphia program served as a prototype for projects in other school districts, where food preparation, storage, and clean-up facilities are limited or non-existent. Students often eat in a gym or in their classrooms. A typical serving system is described.

281-99
MERCHANDISING IN SCHOOL FOOD SERVICE.
Paul Fairbrook
Sch Lunch J 22 (7): 86-90. July/Aug 1968.
389.8 SCH6
Food preferences, Menu planning, Merchandising, Public relations, School food service, Student participation.
Extract: Merchandising in school food service involves knowing what foods students like and dislike, and accentuating the positive whenever possible. It includes achieving a warm personal relationship with students; creating a good atmosphere in which they can eat and--most important--giving them nutritious and appetizing food they will eat in ways that are exciting and will give them enjoyment. Some people think merchandising is merely a form of advertising, a superficial or even phony way of making people like something that they otherwise would not. Real merchandising involves all those activities which enhance and increase the desirability of the food and, if it is carried on consciously and continuously, will surely lead to a successful food service program.

282-99
AKRON SCHOOLS GET A FOR ACHIEVEMENT WITH FROZEN TYPE A LUNCHES.
Tom Finnegan
Quick Frozen Foods 35 (3): 45-46. Oct 1972.
389.8 Q4
Audiovisual aids, Food delivery systems, Frozen foods, Ohio, Prepackaged portioning, School food service, Type A lunch.
Abstract: A motion picture was made of the Akron, Ohio, school lunch program and its frozen convenience food systems. The children are shown serving food, eating food, and describing their favorite frozen foods. The lunch program, the film, and the frozen foods especially are described in this article.

283-99
THE PHILADELPHIA PLAN--LUNCH IN A CAN.
T Fiskett
Sch Lunch J 25 (7): 118-120, 122-123. July/Aug 1971.
389.8 SCH6
Canned foods, Children, Food service, School lunch programs.
Abstract: Econo-Lunch is a new canned food service system which offers a solution to the problem of feeding children now in schools with no facilities.

284-99
FOOD SYSTEMS ARE PROVIDING HOT LUNCHES FOR MASSACHUSETTS SCHOOL CHILDREN.
Modern Schools pp. 4-6. Apr 1972.
LB3209.M6
Convenience foods, Frozen foods, Massachusetts, Prepackaged portioning, School food service.
Abstract: The use of prepackaged frozen meals, electric convection ovens, refrigerators, and freezers has made hot lunches possible in all schools in Massachusetts.

285-99
FROZEN PRE-PLATED MEALS SOLVE PROBLEM OF FEEDING UNDERPRIVILEGED PUPILS.
Quick Frozen Foods 34 (11): 47-83. June 1972.
389.8 Q4
Food delivery systems, Free lunches, Frozen foods, Ohio, Prepackaged portioning, School food service.
Abstract: By using almost 100 per cent frozen convenience foods, the Cleveland Board of Education is providing free hot lunches to thousands of children from low-income families. Its central kitchen staff operates a frozen food production line that produces many economical benefits despite high labor costs.

286-99
THE SCHOOL FOOD SERVICE PRODUCTION KITCHEN.
Carolyn M Gerhard
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 162-178. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Food delivery systems, Food preparation and distribution systems, Legislation, Satellite, School food service.
Abstract: The speaker discussed the various types of school feeding systems, emphasizing that there is no one perfect solution and that the evaluation must be made in terms of the need for the program and in terms of the particular community. The systems were considered in the light of the speakers own experience in Atlantic City, and the peculiar needs of that community.

287-99
SATELLITING SUGGESTIONS FROM LAREDO.
F Hernandez
Sch Foodserv J 26 (8): 100-101. Sept 1971.
389.8 SCH6
Costs, Equipment, Food preparation, quantity, Satellite, School food service, School lunch programs.
Abstract: Laredo schools take a three-pronged approach to satellite food service: advanced equipment, mass production techniques, and close scheduling. These help move 11,000 meals each school day.

288-99
HOT LUNCHES ARE WITHIN EASY REACH.
Modern Schools p. 4-6. Mar 1972.
LB3209.M6
Cold Tray Pack, Convenience foods, Food delivery systems, Prepackaged portioning, Satellite, School food service, Type A lunch.
Abstract: Well balanced lunches can be provided with a mixture of frozen cold packs and hot packs, the former thawed and the latter heated, and cartons of milk. This article describes the convenience of this type of food service when arranged on a satellite or other basis.

289-99
HOW TO UP TASTE APPEAL.
Food Management 8 (10): 75. Oct 1973.
TX341.F69
Catering, Food preferences, Food preparation and distribution systems, Menu planning, Parochial schools, Philadelphia, School food service, School lunch programs.
Abstract: This article describes how the Catholic schools of the Archdiocese of Philadelphia solved the problem of food acceptability and lack of school lunch volunteer helpers. The schools hired a commercial catering firm that upped the taste appeal of the food, retained the nutritional value, and took over most of the distribution chores--all for only 42¢ per meal.

290-99
A SISTER TO THE HOT DOG.
B Hunter
Sch Foodserv J 26 (4): 60,62-63. Apr 1972.
389.8 SCH6
Convenience foods, Poultry, School lunch programs, Type A lunch.
Abstract: Introduction of a new convenience food for Type A lunches, the chicken corn dog. It is well accepted. Several suggestions for use are included.

291-99
INPUT-OUTPUT: THE COMMISSARY SYSTEM.
Instit/vol Feeding 69 (1): 31-38. July 1, 1971.
TX1.I55
Airline catering, Commissaries, Equipment, Food delivery, Food purchasing, Food sanitation, Food service workers, School lunch programs, Vending machines.
Abstract: This article discusses the commissary as a carefully engineered unit, tailored to a specific set of circumstances and designed to satisfy specific needs. Featured are Mass Feeding Corp., Elk Grove Village, Illinois, Ruth Richard Food Center, West Covina, California, and the Pan Am commissary in San Francisco.

292-99
KIDS ARE EATING "AIRLINE" LUNCHES.
Food Nutr 2 (1): 10-12. Feb 1972.
TX341.F615
Equipment, Food service, Frozen foods, School lunch programs.
Abstract: Low cost equipment package for prepacked, frozen school lunches, easy to handle in the oldest, smallest schools.

293-99
CONVENIENCE--TO USE OR NOT TO USE?
F E McGlone
Sch Foodserv J 26 (9): 93-94,96. Oct 1971.
389.8 SCH6
Convenience foods, Food quality, Frozen foods, School lunch programs, Type A lunch.
Abstract: Both fast preparation convenience foods and frozen prepackaged individual lunches are used in Oakland, California, schools. They must meet the following qualifications: good food quality; acceptable costs; taste; acceptability.

294-99
MERCHANDISING SCHOOL LUNCH.
Sch Lunch J 24 (8): 11. Sept 1970.
389.8 SCH6
Commodities, Merchandising, School lunch programs.
Abstract: Reexamination of approaches to merchandising school lunches.

295-99
FOOD SERVICE APPROACHES IN SCHOOLS WITHOUT FULL FACILITIES.
Ruth B Moskowitz
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 90-98. June 27-29, 1972.
TX345.N3 1972 FGN
Child nutrition programs, Engineered foods, Facility requirements, Food preferences, Food preparation and distribution systems, Menu planning, Program evaluation, School children (6-11 years), School lunch programs.
Abstract: The introduction of engineered foods into the menu pattern of an elementary school lunch program will not create any problems for children, teachers, schools, or district school food service personnel. This conclusion was reached after studying children's acceptance scores and plate waste in test schools having no dining or kitchen facilities. Children were fed in their classrooms, and food was delivered to and distributed from basement storage areas. Menu planning was possible using the RDA as a nutrient standard, and food proved to be highly acceptable when planned around foods, such as hamburger, pizza, and frankfurters. There exist several types of food delivery systems that require no kitchen, no food service staff within the school, and no separate lunchroom. Each of these systems are discussed, listing their merits and demerits.

296-99
MISSION IMPOSSBILE.
Ruth B Moskowitz
Sch Foodserv J 27 (10): 28-33,36-37. Nov./Dec. 1973.
389.8 SCH6
Facility requirements, Food preparation and distribution systems, New Jersey, Parent participation, School food service, School lunch programs, Transportation, Volunteers.
Abstract: By using parent volunteers, prepacked hot lunches, and classroom dining, one New Jersey school district has managed to establish an effective hot lunch program for schools with limited or non-existent dining and kitchen facilities. The district has experimented with a number of food preparation and delivery methods. The advantages and disadvantages of the central kitchen/commissary, the infrared hot sandwich, the hot preplated meals in insulated trays, the cup-can system, the freeze-dried casserole, the hot bulk-pans in insulated pan carriers, the frozen/refrigerated preplated entree with cold-pack section, are all discussed.

297-99
CO-EXISTENCE: SURPLUS COMMODITIES AND CONVENIENCE FOODS.
J R Myers
Cooking for Profit 41 (259): 34-35. July 1972.
TX901.C65
Commodities, Convenience foods, Gravies, Poultry, School breakfast programs, School lunch programs.
Abstract: Use of convenience foods together with commodities is illustrated by turkey, rice, commodities, with prepared gravey mix, a convenience food which takes time and skill.

298-99
A NOTHING LUNCH PROGRAM BECOMES REALLY SOMETHING - AT DECENT COST.
Amer School Board J 160 (1): 43-45. Jan 1973.
LB2831.A4
Food preparation and distribution systems, New Jersey, Satellite, School lunch programs.
Abstract: Bridgeton, New Jersey's, five nineteenth-century school buildings needed kitchen renovation at a cost of $75,000-$100,000 a school. Instead, a satellite system for all the schools was installed for a total cost of $70,000. The system utilizes a central kitchen, individual aluminum trays for hot portions and clear plastic containers for cold, and one compact convection oven in each school.

299-99
CONVENIENCE FOOD SYSTEMS: OPEN SCHOOL SELECTS BULK FOOD SYSTEM.
B Richardson
Sch Foodserv J 26 (8): 63-64,66-67. Sept 1972.
389.8 SCH6
Bulk Service, School food service.
Abstract: In Chesterfield County, Virginia, two junior high schools and their adjacent elementary schools coexist, with the junior high schools transporting bulk food to the elementary schools. This preserves the same serving procedure as when the food is prepared on-premise.

300-99
WHAT IS THE FUTURE OF TEXTURED PROTEIN PRODUCTS?
R F Robinson
Food Technol 26 (5): 59, 60, 62, 63. May 1972.
389.8 F7398
Consumer education, Food composition, Merchandising, New products, Processed foods, Proteins, School lunch programs, Soybean products, Textured vegetable proteins.
Abstract: Spun and extruded plant protein products are being used in the School Lunch Program and in some hospital feeding programs. Yet these products have made little impact on the general institutional and consumer markets. The author discusses what must be done to improve the acceptance of textured protein products.

301-99
SAVE FOR A CHANGE: IDEAS TO CUT COSTS.
Nation's Schools 90 (2): 25-40. Aug 1972.
LB2804.N3
Budgeting, Central Kitchen, Cost effectiveness, Educational finance, Food delivery systems, School food service.
Abstract: This article is based on a special report on educational costs compiled for the President's Commission on School Finance by Cresap, McCormick, and Paget, management consultants. The article focuses on practical recommendations falling

into three areas: instructional personnel, purchasing and support services, and construction and utilization of facilities. One of the recommendations is to switch to a centralized kitchen serving prepackaged lunches. In districts with 2,500 or more students, a centralized kitchen should be at least 15 per cent more economical than a conventional kitchen-cafeteria arrangement.

302-99
WHATS AND WHYS OF CUP-CAN.
Sch Foodserv J 26 (10): 43. Nov/Dec 1972.
389.8 SCH6
Cup-can, Fruits, Main dishes, Meat, Proteins, School lunch programs, Type A lunch, Vegetables.
Abstract: Questions and answers about cup-can. How the school without a kitchen can supplement cup-can with vegetables and fruits, or added protein, to meet Type A lunch standards.

Equipment

303-99
LAYOUT, EQUIPMENT, AND WORK METHODS FOR SCHOOL LUNCH KITCHENS AND SERVING LINES.
U.S., Agricultural Research Service
Konrad Biedermann
Washington, D.C. 45 p. tables. 1966.
AG 84MR (U.S. Agricultural Research Service. Marketing research report no. 753)
Facilities planning and layout, Food preparation and distribution systems, Kitchens, School lunch programs, Work simplification.
Extract: The objectives of this study include the development of (1) guides for planning of new school kitchens and lunchroom facilities and for major remodeling of such facilities, and (2) standards of labor utilization for three sizes of cafeterias. This study centered on operations providing the Type A meal program since it assures a nutritionally well-balanced meal. However, data in this report can be used by a local school serving a limited number of food items on an a la carte basis in addition to a Type A meal.

304-99
CONVEYOR SYSTEM SPEEDS SERVICE IN CENTRAL KITCHEN.
Modern Schools p. 14. Oct 1971.
LB3209.M6
Food delivery systems, School food service, Serving equipment.
Abstract: This article illustrates a double-line conveyer system that is used to carry trays through the food serving area and into student's hands at Oshkosh, Wisconsin, High School.

305-99
DESIGN CRITERIA: SCHOOL FOOD SERVICE FACILITIES.
Florida, Dept. of Education
Tallahassee, Fla. 73p. (illus.). [n.d.].
TX945.F5 F&N
Design needs, Dining rooms, Equipment, Facilities planning and layout, Facility requirements, Food preparation and distribution systems, Food storage, School food service, Serving equipment.
Abstract: This bulletin is intended as a guide to architects, district superintendents, and food service directors whose responsibility it is to plan food service facilities. It lists all kinds of equipment and building specifications for various types of school food service operations. Beginning with the planning stage, the guide goes on to details about selecting, buying, and installing equipment, and about arranging the dining, serving, food preparation, warewashing, storage, and food service support areas.

306-99
FORTY NEW WARES FOR SCHOOL FEEDING.
Amer School Board J 160 (1): 47-52. Jan 1973.
LB2831.A4
Equipment, School food service.
Extract: With an estimated four and a half million needy children still excluded from federal free lunch programs, it may strike you as crass to sit down in a leisurely manner and browse through a tidy array of new products and services for the school lunch field. Indeed, shouldn't all energies and ideas be expended on behalf of getting those millions of mouths fed a hot meal at school? Of course. No one argues the point. But the homely fact remains that nearly $800 million is being spent each year by the nation's school boards for their respective school lunch programs. For those who are responsible for the spending and implementation that go with these programs, the word is passed along here and on the next few pages about what's new among products and services for school programs. All of the items reviewed in these pages for Journal readers represent developments that were demonstrably new in some form during 1972 or will be introduced in 1973.

307-99
SPACE NEEDED FOR STORING AND COOLING COMMONLY USED FOODS.
L A K Frolich
Sch Lunch J 25 (1): 40, 42, 44. Jan 1971.
389.8 SCH6
Foods, Refrigeration, School food service, Storage equipment.
Abstract: Charts of commonly used foods in school lunches indicating size of space needed for each: frozen foods, perishable foods.

308-99
EQUIPPING THE MODERN SCHOOL FOOD SERVICE FACILITY.
Louise A K Frolich
Sch Lunch J 23 (2): 67-70. Feb 1969.
389.8 SCH6
Equipment, Equipment standards, Facilities planning and layout, Facility requirements, Guidelines, Merchandise information, Purchasing, School food service.
Extract: This chart lists suggested equipment for school food service facilities. The list contains only basic equipment and does not endeavor to include the many labor saving items available to the school food service market. Items are listed alphabetically. A brief description indicates the appropriate size of the equipment for specific number of lunches served. Areas where the equipment may be installed, depending again upon the size of the operation, include: receiving, preparation, cook's area, bake area, and salad area. The number and size of each piece of equipment needed will depend upon the number of meals served and maximum utilization of the equipment. On this chart, the breakdown is based on 100, 250, 500, 750, 1000 and 1500 meals served.

309-99
STANDARDS FOR PUBLIC SCHOOLS OF GEORGIA.
Georgia, Dept of Education
Washington, D.C., Educational Resources Information Center 57 p. 1968.
LB2806.G3 F&N
Facility requirements, Georgia, Maintenance, Public schools, School administration, School food service, Specifications, Standards, Transportation.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$2.95 ERIC Report No. ED 023 280.
Extract: Standards for school maintenance, pupil transportation, and food service are here discussed within the larger scope of standards for Georgia school systems. Eight to ten criteria are listed for each category with either an R, E, or D to designate required, essential, or desirablestandards. A table of minimum plumbing fixture requirements is included.

310-99
NEW LOOK AT OLD ORCHARD.
A Grashoff
Sch Lunch J 24 (2): 20-23. Feb 1970.
389.8 SCH6
Food service, School lunch programs, Type A lunch.
Abstract: A conveyor system of food service at Old Orchard junior high serves 30 people per minute.

311-99
HOW TO "DEINSTITUTIONALIZE" A SCHOOL CAFETERIA.
Sch Bus Affairs 39 (8): 186-188. Aug 1973.
L11.S3 F&N
Cafeterias, Design needs, Dining rooms, Facilities planning and layout, Furniture, Psychological aspects, School food service, Space utilization.
Abstract: It is an established fact that the atmosphere in which one eats determines to a large extent not only one's eating habits but also one's digestion and absorption of nutrients. This article describes some comfortable, congenial, forward-looking school cafeteria designs produced by SICO Inc. Tables are of varying sizes so students can choose their own dining partners in groups of whatever size they want. The floors are carpeted to cut noise and so eliminate the usual cafeteria pandemonium. Decorating colors and textures are chosen to reduce monotony and relieve school dining areas of the gray-wall syndrome. As one superintendent put it, "You 'feed' animals. Herd them in, shovel in the food, push them out....people ought to be allowed to 'dine,' unhurriedly, in a situation with some personal choice.".

312-99
IT'S MULTIPURPOSE!
Modern Schools p. 7. Apr 1971.
LB3209.M6
Dining rooms, Facilities planning and layout, School food service.
Abstract: This page of photographs shows multi-purpose dining rooms that can be converted to gymnasiums, lecture rooms, or meeting rooms.

313-99
REVOLUTION IN EDUCATIONAL FACILITIES REQUIRES INNOVATIONS IN SCHOOL FOOD SERVICE.
Stephen A Kliment
Sch Lunch J 23 (8): 70-76. Sept 1969.
389.8 SCH6
Alabama, Central Kitchen, Design needs, Educational programs, Facilities planning and layout, Facility requirements, Food

delivery systems, Food preparation, quantity, School food service.
Abstract: The proposed educational park in Anniston, Alabama, constitutes a whole new approach to education. The park institution is designed and organized around the individual with the philosophy that learning occurs not just in a classroom, but everywhere, even in the school food service. This article describes one of the most flexible and most innovative approaches to school feeding, planned around quick frozen foods dispensed from carts and reconstituted at ovens almost everywhere--even along the streets and pathways of the park complex.

314-99
WHAT IS THE BEST SEATING FOR LUNCHROOMS?
C W McGuffey, D J Harrison
Sch Lunch J 25 (9): 59-60,62,64,66-68. Oct 1970.
389.8 SCH6
Equipment, Food service management, School food service.
Abstract: Selection and spacing of various shaped tables and chairs for maximum seating in school lunchrooms.

315-99
AUTOMATED MATERIALS HANDLING, LABOR-SAVING EQUIPMENT, AND SERVICES OF FOOD SERVICE CONTRACTORS ARE IN SCHOOL FOOD SERVICE PICTURE.
William D McLean
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 294-300. July 12/24, 1970.
LB3479.U5M3 F&N
Commercial food service, Equipment, Food service, School food service.
Abstract: Convenience of "todays" technology in school food service.

316-99
MODEL KITCHEN AT WAUSAUKEE.
Modern Schools pp. 10-11. Mar 1972.
LB3209.M6
Facilities planning and layout, Kitchens, School food service, Wisconsin.
Abstract: This article consists primarily of photographs of the new all-electric food service facilities at the elementary school in Wausaukee, Wisconsin.

317-99
SCHOOL LUNCH ROOMS; THEIR PLANNING AND EQUIPMENT.
New Mexico,MDept. of Education
Santa Fe, N.M. 28 p. [n.d.].
TX655.N4 F&N
Construction (Process), Dishwashing, Equipment, serving, Facilities planning and layout, Kitchens, School food service, Storage.
Abstract: This publication is intended as a guide for planning and equipping new lunchrooms or for remodeling existing facilities. It covers the various factors to be considered in planning each of the different areas of the lunchroom, and emphasizes the importance of allowing for future expansion.

318-99
NEW SEATING PATTERNS ADD VISUAL VARIETY.
Sch Foodserv J 26 (6): 44-46. June 1972.
389.8 SCH6
Behavior, Cafeterias, School food service.
Abstract: Taking the institutionalization out of school cafeterias by varying the floor plans; several interesting plans are illustrated. Behavior is affected by the appearance of the cafeterias.

319-99
PLANNING AND EQUIPPING THE SCHOOL LUNCHROOM.
New York (State), Education Dept., Division of School Buildings and Grounds
Albany, N.Y. 35 p. illus. 1963.
TX945.5.S35N4 F&N
Cooking equipment (Large), Equipment, School food service.
Office of Education no. ED 036 987; ERIC Clearinghouse no. EF 000 546.
Abstract: This is a pamphlet for the use of architects, school administrators, school lunch directors, and managers which discusses the preparation of plans for new or remodeled buildings and the improvement of existing school lunch facilities. Included are sections on storage areas, kitchen areas, serving areas, dishwashing areas, dining rooms, central kitchens, classroom feeding, minimum equipment requirements for school kitchens, and schematic drawings of school lunchroom kitchens.

320-99
A BRIEF STUDY OF CAFETERIA FACILITIES AND OPERATIONS, WITH RECOMMENDATIONS FOR IMPLEMENTATION.
James T Okamura
Educational Facilities Laboratories, inc.
Washington, D.C., Educational Resources Information Center 25 p. 1961.
TX912.O4 F&N
Cafeterias, Facility requirements, Food preparation and distribution systems, Food safety, Food service management, Hawaii, Sanitation, School food service, School lunch programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.35; ERIC Report No. ED 036 991.
Extract: The facilities and operations of the school lunch program in the public schools of Hawaii are reviewed. Several types of school lunch programs are described, including (1) traditional school lunch programs, (2) kitchen and classroom dining, (3) central and decentralized dining, (4) home school-feeder school system, (5) central kitchen, and (6) the Waiakea plan. Consideration is given to the problem of food poisoning, the portable electric food cart, and trends in school lunch programs. A list of recommendations is presented along with a suggested modernization program for six Kaliki schools.

321-99
ONE KITCHEN SERVES TWO SCHOOLS.
Modern Schools p. 15. Jan 1972.
LB3209.M6
Facilities planning and layout, Food delivery systems, Kitchens, School food service.
Abstract: A new all-electric 5,000 square foot kitchen serves 300 students in the elementary school where it is located and 70 students in a nearby school. The schools are in Lagonda, Pennsylvania.

322-99
PHILADELPHIA HOT LUNCH PROGRAM: A MODEL FOR LOW-BUDGET SCHOOLS.
Modern Schools p. 12. May 1972.
LB3209.M6
Canned foods, Ovens, School lunch programs, Type A lunch.
Abstract: The Philadelphia Catholic schools have developed a lunch program that makes hot, type A, lunches possible in schools without kitchen facilities. The program utilizes a line of canned entrees and an electric oven-dispenser.

323-99
PUT IT ON 'WHEELS' FOR CONVENIENCE AND FLEXIBILITY.
Modern Schools pp. 10-12. Apr 1972.
LB3209.M6
Equipment, Facilities planning and layout, School food service.
Abstract: Mobile or "wheeled" food service equipment has three major advantages: space--the mobile equipment can be wheeled into position and after it has been used, it can be moved out of the line of traffic; dual use--on wheels many pieces of equipment can be moved from one kitchen area to another for maximum use and convenience; and convenience--carts, racks, work tables and dish dispensers save time and labor through the convenience of loading them in one area and moving them to point-of-use areas.

324-99
KITCHEN STANDARDS FOR THE BOARD OF EDUCATION OF BALTIMORE COUNTY.
Baltimore (County), Dept. of Engineering
Lyle Root
Towson, Md. unp. Jul 1969.
TX655.B3 F&N
Equipment, Facilities planning and layout, Kitchens, School food service, Specifications.
Revised; reproduced by permission, Oklahoma School Lunch Division.
Abstract: Specifications and standards are set forth for the design and construction of virtually all types of kitchen equipment, large and small. Procedures for the use of the equipment are given, as are minimal equipment requirements for school lunch programs of various sizes.

325-99
SCHOOL BUILDING DESIGN MEETS EDUCATIONAL PHILOSOPHY IN BOYERTOWN.
Modern Schools p. 10. May 1972.
LB3209.M6
Elementary schools, Facilities planning and layout, Kitchens, School food service.
Abstract: The new elementary school in Boyertown, Pennsylvania, is all-electric and includes a large kitchen with a line-up of electric cooking equipment sufficient to prepare 700 type A lunches a day.

326-99
CONTROL OF USE OF SPACE AND EQUIPMENT.
Stanley Smith
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 107-113. June 15/26, 1970.
LB3479.U5T4 F&N
Case studies, Equipment, School food service.
Abstract: 5 major areas are presented, (1) Kind of equipment (2) Capacity of equipment (3) Layout (4) Procurement (5) maintenance in the use of space and equipment in school food service operation.

327-99
SCHOOL LUNCH: SUGGESTED GUIDES FOR SELECTING LARGE EQUIPMENT.
Rev. ed.
South Carolina, Dept. of Education
Columbia, S.C. 7 l. May 1963.
TX912.S6 1963 F&N
Cooking equipment (Large), Facilities planning and layout, Facility requirements, Guides, Kitchens, Purchasing, School food service, School lunch programs, South Carolina.
Abstract: School food services must select their equipment on the basis of the number of meals served per day and the type of food preparation system in use. This booklet lists all the large items needed to equip full food service kitchens

that will serve up to 300 meals, 300-500 meals, 500-750 meals, or 750-1,000 meals a day. Equipment items are divided into the following categories: (1) ranges; (2) sinks; (3) electric heating; (4) gas heating; (5) refrigeration; (6) tables; (7) kitchen machines (electric food preparation appliances); (8) utility trucks, storage areas, waste removal devices, dining room facilities, safety apparatus, etc.

328-99
THE FREEZERS THAT STAY OUT IN THE COLD.
F D Stevens
Sch Lunch J 24 (4): 29-30. Apr 1970.
389.8 SCH6
Costs, Freezers, School lunch programs, Storage equipment.
Abstract: Outdoor freezers, from 150 to 540 cubic feet capacity, holding up to 480 cases of frozen food, can be located just outside the kitchen door, or butted against the kitchen to be entered from inside the building. The convenience and low cost to the school make them the equipment that most helps the small, rural school receiving bulk shipments of donated commodities.

329-99
EQUIPMENT GUIDE FOR PRESCHOOL AND SCHOOL AGE CHILD SERVICE INSTITUTIONS.
U.S., Food and Nutrition Service
Washington, D.C. 13 p. illus. 1972.
1aG84PRO 999 (U.S. Food and Nutrition Service. PA-999)
Equipment, Facilities planning and layout, School food service, Specifications.
Extract: This publication is printed for State agencies, service institutions, and others concerned with planning and equipping kitchens and dining areas of day care centers and other child service institutions participating in the U.S.Department of Agriculture's Special Food Service Program for Children. The minimum kitchen equipment and facilities necessary to prepare breakfast, lunch, supper, or any combination of these meals for 15 to 100 children are specified in this publication. The equipment suggested also takes into consideration the possible serving of supplemental foods between meals, depending upon the children's needs and the time of the day they are in attendance. The selection and specification of certain pieces of equipment in this publication are based on the cost, durability, and compatibility with other pieces of equipment. The type, capacity, or quantity of equipment may be adjusted to meet the requirements of age and needs of the children.

330-99
PLANNING THE SCHOOL FOOD SERVICE FACILITIES. Rev. [ed.].
Utah, Board of Education, Division of School Food Service
Salt Lake City 68, [5] l. illus. 1967.
TX945.U8 1967 F&N (School plant planning series)
Design needs, Equipment, Evaluation, Facilities planning and layout, Facility requirements, Guides, Purchasing, School food service, Space utilization.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$3.08; ERIC Report No. ED 022 337 bibliography: leaf [73].
Extract: Evaluation of food service equipment, kitchen design, and food service facilities are comprehensively reviewed for those concerned with the planning and equipping of new school lunchrooms or the remodeling of existing facilities. Information is presented in the form of general guides adaptable to specific local situations and needs, and suggestions are provided for location, space utilization, construction features, and equipment. For each food service area, equipment needs are listed for serving a range of 100 to 750 diners per meal. Included is a glossary of engineering and architectural symbols and abbreviations, scaled templates of equipment for food service area layouts, and a bibliography of useful handbooks and materials.

Sanitation and Safety

331-99
TURKEY: THE BAD GUY OF SCHOOL LUNCH.
F L Bryan, T W McKinley
Sch Foodserv J 25 (10): 83-84,86-89,91-92. Nov/Dec 1971.
389.8 SCH6
Food preparation, Foodborne diseases, Kitchens, Microbial contaminants, Poultry, School food service, School lunch programs.
Abstract: Turkey is frequently the source of foodborne illness in schools. The bacteria Staphylococcus aureus, Salmonella, and Clostridium perfrigens are most often involved. Sources of contamination of turkey, and how to handle turkey are discussed.

332-99
SANITATION & SAFETY FOR CHILD FEEDING PROGRAMS. Rev.
Florida, Dept. of Education
Tallahassee, Fla. 34 p. 1972.
TX537.F5 F&N (Florida Dept. Of Education. Bulletin 33-F)
Equipment maintenance, Food handling, Food poisoning, Food storage, Pest control, Safety, Sanitation, School lunch programs, Waste disposal.
Abstract: Within this handbook are compiled all the essential practices necessary to maintaining a clean, safe school food service operation. Detailed instructions are provided for the personal hygiene of school food service workers, for the care and handling of equipment and food, for the cleaning and sanitation of equipment and premises, for disposal of waste and control of pests, and for maintaining the general safety of the kitchen and the serving/eating areas.

333-99
SAFETY AND SANITATION IN SCHOOL FOOD SERVICE.
In-Sink-Erator Manufacturing Company
Racine, Wisc. unp. 1968.
RA601.A4
Cleaning, Disease prevention, Dishwashing, Food handling, Hygiene, Personnel management, Safety, Sanitation, School food service.
Abstract: This booklet contains a test for school food service managers. It presents 10 sanitation and safety problems and suggested solutions. The manager must decide whether the suggested solutions are correct or not. Answers and explanations are given on the last 2 pages.

334-99
OKLAHOMA SCHOOL LUNCH SANITATION & SAFETY: A GUIDE.
Oklahoma, Dept. of Health
Oklahoma City, Okla. 40p. [n.d.].
TX945.05 F&N
Cleaning, Equipment maintenance, Food service management, Hygiene, Oklahoma, Safety, Sanitation, School food service, School lunch programs.
Extract: The principles and directions contained in this manual will serve as a guide in the operation of school feeding programs. The information is excellent for training programs as well as increasing the effectiveness of each person and department. Topics cover all aspects of sanitary food service from personal hygiene to pest control.

335-99
CONFERENCE ON SANITATION AND FOOD SAFETY: PROCEEDINGS SANITATION AND FOOD SAFETY CONFERENCE AUGUST 21, 22, AND 23, 1973.
Virginia Polytechnic Institute, Extension Division, Food Science and Technology Department
Blacksburg, Va. 75 p. [n.d.].
TX511.V5 1973 F&N
Cleaning, Conferences, Food safety, Food storage, Foodborne diseases, Hygiene, Pest control, Sanitation, School food service.
Abstract: In 1973, a conference on food safety and sanitation was held at Virginia Polytechnic Institute. Proceedings put special stress on practical matters of sanitation rather than theoretical discussion. Topics covered the role of school cafeteria managers and health department officials; investigation and reporting of foodborne illness; the use of cleaning compounds, sanitizers, dishwashing apparatus, food storage facilities, and pest control devices.

Food Technology

336-99
NEW FOODS IN CHILD NUTRITION PROGRAMS: FNS "NEW FOOD" NOTICES.
Kermit Bird
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 4[illegible]05. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Convenience foods, Cup-can, Engineered foods, Food technology, New foods, Processed foods, School lunch programs, Type A lunch.
Abstract: It is easier for companies to develop new food products than it is to get these new foods into the school food service system. Food habits are one of the hardest behavior patterns to change. The author here discusses a variety of new foods, describing their characteristics and explaining how they can fit into school food service programs.

337-99
DEVELOPMENT AIDS. FLAVORED, COLORED APPLE PIECES OFFER ROUTE OF DISTINCTION; SCHOOL LUNCH ENTREE FORMULATIONS OFFERED.
Food Prod Dev 5(8): 68-70. Dec/Jan 1972.
HD9000.1.F64
Apples, Processed foods, Recipes, Textured vegetable proteins, Type A lunch.

338-99

Abstract: These brief reports advertise two new food items aimed at school lunches: "vacu-dry apple nuggets and dices" are processed apples colored and flavored to imitate blueberries and raspberries; "ultra-soy" is another textured vegetable protein.

338-99
EASY OPEN: TWO YEARS LATER.
Vend 27 (7): 35. July 1973.
HD5483.V4
Canned foods, Contract feeding, Convenience foods, Industrial food service, ~~Main dishes~~, School food service, School lunch programs, Type A lunch, Vending firms.
Abstract: As of 1973, the use of individual portion. Easy-open canned entrees in school lunch programs seems to be leveling off, as compared to industrial food service operations where sales of these entrees are rising. School food services tend to use them as a "stop-gap" measure for transition from no lunch program to complete food service using pre-packaged plate meals.

339-99
HIGH PROTEIN FOOD DEVELOPED FOR SCHOOL CHILDREN.
Food Technol 25 (9): 90. Sept 1971.
389.8 F7398
Head Start, Protein foods, Protein malnutrition, School breakfast programs.
Abstract: ITT Continental Baking Co. developed a food known in the laboratory as H-11, and now called Astrofood. The product can help to fight malnutrition. It is being received by children in schools, day care centers and Head Start programs. About 12 thousand children receive nutritional breakfasts each morning.

340-99
EGG SOLIDS: MAKING THE CONVENIENT MORE CONVENIENT.
D Johnson
Sch Lunch J p. 60-62, 64-66. May 1970.
389.8 SCH6
Dehydrated foods, Eggs, Food packaging, Food preservation, Food sanitation, Frozen foods, School food service.
Abstract: Describes processing of shell eggs to produce dried whole egg solids, and advocates their use in school lunch cooking and baking.

341-99
NEW FOODS FOR A NEW DECADE.
M V Klicka
Sch Lunch J p. 12-18. May 1970.
389.8 SCH6
Convenience foods, Dehydrated foods, Food packaging, Food preservation, Freeze-dried foods, Irradiated foods.
Abstract: Food and packaging innovations developed by the military are germane to school food service. Dehydrated, freeze-dried, compressed freeze-dried, frozen, precooked frozen, irradiated foods, in lightweight, corrosive-resistant, flexible packaging contribute to ease and low cost of transportation.

342-99
SOY GOES TO SCHOOL.
I C Laine
Sch Lunch J 25 (7): 41-43. Jul/Aug 1971.
389.8 SCH6
Nutrient values, School lunch programs, Soybean products, Textured vegetable proteins, Type A lunch.
Abstract: Discussion of use of textured vegetable proteins as meat substitutes in Type A school lunches.

343-99
THE RIGHT WAY OF TEXTURED VEGETABLE PROTEIN.
California, Dept. of Education, Food Service Office
Marian LeBaron
Sacramento 7 p. 1972.
TP370.C3 F6N
Plant protein concentrates, Recipes, Soybean products, Synthetic foods, Textured vegetable proteins, USDA Food and Nutrition Service.
California School Food Service Association, 19th annual.
Abstract: Textured vegetable protein has been accepted by the U.S. Dept. Of Agriculture as a partial substitute for meat, fish, and poultry. This pamphlet enumerates the U.S.D.A. specifications, provides tables of information and recipes, and lists suppliers of textured proteins.

344-99
WHAT ARE TEXTURED PROTEIN PRODUCTS?
N R Lockmiller
Food Technol 26 (5): 56, 58. May 1972.
389.8 F7398
New products, Processed foods, Proteins, School lunch programs, Soybean products, Textured vegetable proteins.
Abstract: This article discusses textured protein products, their use in the School Lunch Program, and their future.

345-99
SOME THINGS YOU MIGHT NOT KNOW ABOUT THE FOODS SERVED TO CHILDREN.
W B Murphy
Nutr Today 7 (5): 34-35. Sept/Oct 1972.
RA784.N8
Nutrient values, Proteins, School food service, Soybean products, Textured vegetable proteins.
Abstract: The author enters a plea for rigorous, long-term testing of new and strange foods, especially man-made ones, for nutritional integrity and psychological acceptance before being accepted for school food programs. He points out that the textured vegetable protein products are still inferior to meat, fish, eggs, and poultry in nutrient quality.

346-99
NOTEBOOK ON SOY: WHY 'ENGINEERED' FOODS AT SCHOOL.
Sch Foodserv J 26 (7): 53-54,56. Jul/Aug 1972.
389.8 SCH6
Agricultural development, Biscuits, Child nutrition programs, Cup-can, Enrichment agents, Fortification agents, New foods, Soybean products, Textured vegetable proteins.
Abstract: Since the USDA Food and Nutrition Service was established, four new food concepts have been approved for use in child nutrition programs. These are: 1. Textured vegetable protein products; 2. Fortified baked products; 3. Protein-fortified macaroni; 4. Cup-can.

347-99
NUTRITION NOTES: WHERE ARE WE GOING WITH SCHOOL FEEDING?
Food Prod Dev 5 (5): 79. Aug/Sept 1971.
HD9000.1.F64
Cup-can, Food programs, Food service, Fortified foods, Nutrition, School food service, School lunch programs.
Abstract: This article gives information about a class of products called "engineered foods"--foods that have been taken apart and put back together to meet specific nutritional needs. The Food and Nutrition Service of the USDA is interested in utilizing engineered foods in the School Lunch Program. The article emphasizes areas of development in which food companies might become involved.

348-99
OPERATION UPDATE: SCHOOL LUNCH REVIEWS SOY PROTEIN PROGRESS.
Food Serv 35 (7): 45-46. July 1973.
389.2538 F732
Cost effectiveness, Menu planning, Protein efficiency ratio, Proteins, plant, School food service, School lunch programs, Textured vegetable proteins, Workshops.
Abstract: The Illinois Cook County School Foodservice Workshop met to exchange ideas and opinions on soy protein products in their school lunch programs. The majority opinion based on experience was heavily in favor of the soy products. The greatest benefit accrues from reduction of cost while maintaining the high protein content required for school lunches.

349-99
PROCESSING CONTRACTS MEAN MORE BREAD.
Food Nutr 1 (4): 10-11. Dec 1971.
TX341.F615
Breads, Commercial food service, Donated foods, Food preparation, School food service.
Abstract: Plan in which flour and shortening donated by USDA were processed in commercial bakeries for use in schools in lunch programs.

350-99
CONVERSION AND PACKAGING OF FOOD PRODUCTS FOR USE WHERE FACILITIES AND PERSONNEL ARE LIMITED OR NON-EXISTENT.
William D Stamper
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 282-294. July 12/24, 1970.
LB3479.U5M3 F6
Commercial food service, Food service industry, Food standards and legislation, Nutrition.
Abstract: A discussion of the conditions under which industry supplements school food service systems by conversion or packaged foods.

351-99
TEXTURED PROTEINS CAN SOLVE THE NUTRITION-DOLLAR DILEMMA.
Modern Schools pp. 13-15. Jan 1973.
LB3209.M6
Food cost analysis, School food service, Textured vegetable proteins.
Abstract: Skokie, Illinois, School District 68 has reduced meat costs nine per cent by using textured vegetable protein. Nutritional levels and student participation have remained high. This article reports on Skokie's experience.

352-99
VITAMIN-ENRICHED USDA FOODS GET TENDER LOVING CARE.
John B Wegener
U.S.,BConsumer and Marketing Service
Agric Mark 14 (7): 7. July 1969.
A280.38 AG8
Ascorbic acid, Donated foods, Enrichment, Fortification, Minerals, Nutrient content determination, Quality control, USDA Consumer and Marketing Service, Vitamin A.
Abstract: This article describes the methods used by USDA inspectors to check the nutrient content of enriched and fortified donated foods. Specifically, the techniques for testing the amounts of vitamin C and vitamin A are described in detail, with assurances that testing for other nutrients is equally rigorous.

Programs - General

353-99
ANSER QUESTIONS FLORIDA COUNTY SYSTEMS.
Sch Foodserv J 26 (9): [illegible]2. Oct 1972.
389.8 SCH6
Costs, Food service management, Program planning, School food service.
Abstract: Florida State Food and Nutrition Service proposed ANSER (Advancement of Nutrition Service and Education Research) to improve school food service to needy children.

354-99
THE ALASKAN WAY.
Sch Foodserv J 26 (9): 64,66-67,69. Oct 1971.
389.8 SCH6
Cooks, School lunch programs, Training, Type A lunch.
Abstract: Alaska's efforts to have Type A lunches in their school lunch program, and distribution problems in rural localities. Told in photographs.

355-99
THE INSIDE STORY OF SCHOOL LUNCH PIZZA.
American School Food Service Association
Denver, American School Food Service Assn. leaflet, 6 panel foldout. [n.d.]
TX560.P5A48 FGN
Parent education, Programs, Recipes, School lunch, United States.
Abstract: A discussion for parents about the nutritive value of school lunch. Requirements of the Type A lunch are detailed. Recipe for home pizza is provided.

356-99
SCHOOL LUNCH PROGRAMS RATE TOP PRIORITY.
Mary Jane Anderson
Vend 24 (3): 27-29. Feb 1, 1970.
HD5483.V4
Food delivery systems, School lunch programs.
Abstract: This article deals with the recommendations developed by panel V-4 of the White House Conference on Food, Nutrition and Health. A listing of panel members and their affiliations is included. Panel V-4 focused on large-scale meal delivery systems, and emphasis was placed on the school lunch program.

357-99
INTERNATIONAL FESTIVITIES FLAVOR NUTRITION.
Mary Jane Anderson
Sch Foodserv J 27 (7): 87-88. July/Aug 1973.
389.8 SCH6
Food habits, Instructional media, Mass media, Nutrition education, School children (6-11 years), School lunch programs, Student involvement.
Abstract: In New Castle, Indiana, school children have taken nutrition education to the mass media. Each morning the children deliver radio broadcasts dealing with nutrition, and specifically with the school lunch menu. The local newspaper also carries the coming week's menus in its Friday editions. The idea is to make nutrition education party of everyday life, to get parents involved in good nutrition practices, and to emphasize the diversity of food choices and the interesting creative things that can be done with food.

358-99
AROUND THE NATION...A PROFESSIONAL'S ROUND ROBIN OF SCHOOL FOOD SERVICE.
Cooking for Profit 41 (259): 21-25.46. July 1972.
TX901.C65
School food service supervisors, School lunch programs.
Abstract: Miscellaneous, scattered information in a collection of grass roots reports, from school food service directors and managers from Massachusetts to Hawaii, who talk about their pilot programs, innovative changes, special projects, and new facilities.

359-99
ACCEPTANCE OF THE SCHOOL LUNCH PROGRAM IN LOUISIANA HIGH SCHOOLS.
Dorothy S Bachemin
[Baton Rouge] 66 l. 1967.
LB3475.B3 FGN
Data analysis, High schools, Louisiana, Program evaluation, School food service, School lunch programs, Statistical data, Student participation.
Thesis(M.S.) - Louisiana State University. Bibliography: leaves 40-41.
Abstract: Factors affecting participation in the school food service program were explored by questionnaires administered to tenth grade students, their parents and administrators in 17 high schools in Louisiana. The sample represented urban and rural communities, large and small enrollments, public and parochial schools with three levels of participation. Participation in school food service was higher in schools with closed campuses. Appearance and quality of prepared food, temperature of certain items and cheerful atmosphere in the room were factors associated with acceptance. Food was more important than other aspects of the program. Specific likes and dislikes were listed by the students and many foods appeared on both lists. Price of the lunch seemed to have no effect on acceptance.this investigation is preliminary to other investigations in Louisiana and elsewhere which are aimed at improving the acceptability of the school food service programs in high schools.

360-99
HOW ONE SCHOOL DISTRICT IS SERVED BY ARA.
Flora Baer
Vend 25 (1): 42-43. Jan 1971.
HD5483.V4
Commercial food service, Contract feeding, School lunch programs, Type A lunch.
Abstract: This article discusses a test program for providing school lunches to the Novato School District in California. Involved is the provision of a Type A lunch under the supervision of ARA Services. Development of the program, and food costs, preparation, and delivery are included. A unique aspect of this program is its utilization of a private foodservice company without violating a California statute which prohibits privately-owned food service companies from operating school cafeterias.

361-99
NUTRITION IS THE SCHOOL'S BUSINESS.
D K Bandler
Sch Foodserv J 26 (1): 28-30. Jan 1972.
389.8 SCH6
Nutrition, School breakfast programs, Snacks.
Abstract: Discusses reasons why children like school breakfasts. Program aimed at indigent children, but others also participated. Discusses child's need for snacks.

362-99
THE BARRIERS HAVE BEEN REMOVED...THE JOB IS UP TO YOU.
Vend 25 (1): 39-40. Jan 1971.
HD5483.V4
Commercial food service, Financial support, Legislation, School food service, School lunch programs.
Abstract: This article traces the development of the School Lunch Program since its beginning in 1946. Included is information on recent Federal legislation pertaining to school lunches, standards for the provision of free and reduced price lunches, various aspects of school lunch funding, and the role private foodservice firmscan play in school lunch programs.

363-99
CONVENIENCE FOOD SYSTEMS: SACRAMENTO DEVELOPS A SEMICONVENIENCE SYSTEM.
L M Beckman
Sch Foodserv J 26 (8): 76,78-79,81. Sept 1972.
389.8 SCH6
Canned foods, Convenience foods, Eggs, Frozen foods, School food service.
Abstract: Sacramento's school systems adopts a system that uses 325 convenience foods.

364-99
WHY SCHOOL LUNCH FAILS.
B Bettelheim
Sch Foodserv J 26 (3): 36-39. Mar 1972.
389.8 SCH6
Breast feeding, Children, Infants (To 2 years), Psychology, School lunch programs.
Abstract: Reprint of article from Family Health magazine, copyrighted September, 1971., dealing with psychological factors affecting acceptance of school lunch.

365-99
TYPE A--THE ETHNIC WAY.
Elaine Brand
Food Nutr 3 (5): 14-15. Oct 1973.
aTX341.F615
Elementary schools, Ethnic foods, Ethnic groups, Menu planning, New foods, New York City, Parent participation, School breakfast programs, School lunch programs.
Abstract: Some 12,000 students from 20 elementary and and junior high schools in the Lower East Side of New York City are participating in an ethnic lunch program, which reflects the composition of the group (73 per cent Puerto Rican, 15 per cent Black, 8 per cent Chinese, and a widely varied remaining 4 per cent). Parents assisted in developing menus, which met USDA requirements for Type A lunches. Preliminary descriptions of unfamiliar foods helped in gaining student acceptance, where problems surfaced (e.g. Bean sprouts). Menus were revised. The plan also extended to school breakfasts.

366-99
KEEPING KOSHER WITH CHICKEN.
Elaine Brand
Food Nutr 3 (4): 8-9. Aug [illegible]
aTX341.F615
Cookery, Jewish, Kosher foods, [illegible] schools, Religious

367-99

dietary laws, School children (6-11 years), School food service, School lunch programs, Type A lunch.
Abstract: This article tells how the Yeshiva Dov Revel, a private Jewish school in Forest Hills, New York, was able to take on the Type A lunch and yet keep it kosher. Their secret is in their use of chicken.

367-99

LUNCH-IS THE TEACHER.
Elaine Brand
Food Nutr 3 (3): 11-12. June 1973.
aTX341.F615
Equipment, Facilities planning and layout, Mentally handicapped, Parochial schools, Philadelphia, School lunch programs, Special education.
Abstract: In a parochial school for the mentally handicapped in Philadelphia, a new school lunch program is providing not only hot meals for the students, but also an educational and training experience for the boys and girls who help operate the lunchroom. The success of the program in both respects is described in this article.

368-99

BREAK FOR THE "LUNCH BUS".
Food Nutr 1 (3): 12. Oct 1971.
TX341.F615
Cafeterias, Nutrient values, School lunch programs, Texas.
Extract: In Weslaco, Texas, school lunch workers have found a way to get children to school cafeterias where they eat nourishing noon meals. When the lunch bell rings, more than a thousand Weslaco youngsters break for the bus, and are on their way to one of the two cafeterias in a school system with 5,500 students.

369-99

BREAKFAST DELIGHT.
Cooking for Profit 41 (259): 26-27,46. July 1972.
TX901.C65
Child nutrition programs, Costs, School breakfast programs.
Abstract: Description of Denver's school breakfast program, its costs, and a sample menu.

370-99

BREAKFAST PROGRAM IN SCHOOLS RECEIVES WIDE ACCEPTANCE.
Modern Schools pp. 13-14. Jan 1972.
LB3209.M6
Dietary standards, Guidelines, Menu planning, School breakfast programs, U.S. Dept. of Agriculture.
Abstract: This article reports on USDA guidelines established to help school food service managers planning a breakfast program, whether or not kitchen facilities are available.

371-99

THE CONTRACTOR SUPPLYING A SCHOOL FOOD SERVICE PACKAGE.
Howard W Briggs
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 189-209. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Contract feeding, Food delivery systems, Food preparation and distribution systems, School food service, Surplus commodities.
Abstract: The speaker described the program in Detroit, how it got started, and how it has progressed to date. Detroit has food service in 190 of its 325 schools. Total district enrollment is 290 thousand. In the 190 schools which have food service, [illegible] thousand meals are provided per day. The composition consists of 14 base kitchens, which in turn serve 116 satellite schools. Bulk heated food is transported into 116 satellite schools. Forty-four self-contained kitchens are in operation and, since April 1st, 16 Astro-Pack schools.

372-99

THE IMPACT OF SCHOOL FOOD SERVICE, ITS VALUE TO EDUCATION AND ITS FUTURE.
Paul Briggs
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 221-229. July 12/23, 1971.
LB3479.U5K3 F&N
Cafeterias, Education, Kitchens, Processed foods, School food service, School lunch programs, Storage.
Abstract: This paper discusses the impact of school food service and its value to education. Specific topics include the esthetic value of foods, the decor and atmosphere of lunchrooms, a breakfast program, the lack of guidelines for development of universal lunch programs and especially for the designing of kitchens, transportation, storage and cooking of prepared meals, and the challenge to start serving the children of urban America. He stresses the importance of finding ways to use the school cafeterias for student activities that relate in a friendly way to other student activities.

373-99

BUFFALO BUILDS LUNCH PROGRAM.
Charles Brooks
Vend 24 (10): 25-27. May 15, 1970.
HD5483.V4
Commercial food service, Elementary schools, Low income groups, School lunch programs.
Abstract: This article discusses the lunch program built by Service Systems, Inc., a large foodservice operator in the Buffalo area, for 28 elementary schools in the city's depressed inner section.

374-99

NEW DETROIT PROGRAM TAKING A GIANT STEP.
Charles Brooks
Vend 24 (8): 41-43. Apr 15, 1970.
HD5483.V4
Feasibility studies, Menu planning, School lunch programs.
Abstract: This article discusses the New Detroit Pilot Lunch Program, a 10-week feasibility study to ascertain the acceptance of "astrolunches" in elementary schools which have no kitchen facilities. Five sample menus are included as well as data on potential costs, funding and participation.

375-99

OEO--THE EMERGENCY FOOD AND MEDICAL SERVICES PROGRAM AND NUTRITION EDUCATION.
O C Brown
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 70-71. July 18/28, 1971.
LB3479.U5 F&N
Food programs, Nutrition education.
Abstract: This paper discusses the development of the Emergency Food Program in 1968, the New School Lunch law in 1971, and resources available through Federal food programs such as special information booklets, commodity foods, and food stamps. Implications of these programs for nutrition education are presented.

376-99

THE SUCCESS OF THE FEDERAL FOOD ASSISTANCE PROGRAMS.
Earl L Butz
Nutr Today 7 (4): 12-13. Jul/Aug 1972.
RA784.N8
Food programs, Food stamp programs, Low income groups, Nutritional status, Surveys, U.S. Dept. of Agriculture.
Abstract: This article by the Secretary of Agriculture praises the work of the federal Food Assistance Programs. Specifically he cites that (1) the number of poor receiving assistance has increased, (2) the Food Stamp Program is successful, (3) foods for direct distribution have been improved in amount and variety, (4) participation in school lunch programs has increased, as well as has school breakfast and summer feeding programs.

377-99

UPDATE: ARA'S DETROIT SCHOOL SERVICE.
Ron Pytner
Vend 24 (16): 42-46. Oct 1970.
HD5483.V4
Cold Tray Pack, Elementary schools, Low income groups, Menu planning, Pilot projects, School lunch programs.
Abstract: This article provides commentaries from the Detroit School System, New Detroit, Inc., and ARA covering a 10-week cold lunch pilot program for 16 elementary schools in Detroit's poverty areas in spring 1970. Results of the spring trial and adjustments for the fall including a revised 16-day lunch menu are presented.

378-99

CAFETERIA + COLOR = FUN!
Food Nutr 3 (4): 10-11. Aug 1973.
aTX341.F615
Cafeterias, Dining rooms, Facilities planning and layout, Interior design, School children (6-11 years), School food service, School lunch programs.
Abstract: Children react favorably to bright colors and cheerful surroundings. According to the experience in one elementary school, a big colorful wall mural depicting real and storybook animals has had great success. Not only has it brightened up a once dingy basement cafeteria, but it has also stirred the childrens' interest in the story book characters and thus given a spark to the school's reading program.

379-99

THE MASSACHUSETTS SCHOOL LUNCH NUTRITIONAL STUDY.
Dorothy L Callahan
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 220-222. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Massachusetts, School food service, Student participation, Surveys.
Extract: Of what value is the Type A lunch? Do the children going home for lunch, or bringing their lunch to school, eat just as well? Is a student competent and wise enough to select a nutritious meal when confronted with a choice of a la carte items? Why don't all children who can, buy and eat the Type A lunch? To try to answer these questions, 80,000 Massachusetts public school children participated in a 24-hour dietary survey. It was a systematic sampling of every 10th school from the public school listing. It consisted of boys and girls, from grades one through 12, attending schools with and without cafeteria facilities. Thirty percent of the students came from schools with high needy enrollment.

380-99

CHILD NUTRITION PROGRAMS OF THE FOOD AND NUTRITION SERVICE, U. S. DEPARTMENT OF AGRICULTURE.
Nutr Program News p. 1-4. May-June 1973.
1.982 A2N955

Child nutrition programs, Food distribution programs, Government role, Legislation, Milk programs, School breakfast programs, School lunch programs, USDA Food and Nutrition Service.
Abstract: The National School Lunch Act was passed by Congress in 1946. The Child Nutrition Act of 1966 authorized a pilot breakfast program, a special milk program, and a nonfood (equipment) assistance program. In 1968. The Special Food Service Program for Children was established. From these beginnings, food assistance programs for children have expanded each year, reaching more schools and child-care centers across the U.S. Food is available to the needy as well as to those who can pay the full price for meals. Concerted efforts are underway to bring the National School Lunch Program to those remaining institutions that do not now have a lunch program. All students should have access to a nutritious midday meal, whether or not they can afford to pay for it.

381-99
CHILD NUTRITION COUNCIL SUBMITS FIRST REPORT.
Sch Foodserv J 26 (4): 27. Apr 1972.
389.8 SCH6
National Advisory Council on Child Nutrition.
Abstract: Recommendations of the National Advisory Council on Child Nutrition.

382-99
THEIR DAILY BREAD; A STUDY OF THE NATIONAL SCHOOL LUNCH PROGRAM.
Committee on School Lunch Participation
[atlanta, McNelly-rudd Print. Service] 135 p. 1958.
LB3479.U5C6
Administration policies, Disadvantaged youth, Donated foods, Financial support, Food preferences, Free lunches, National School Lunch Program, School breakfast, Student participation.
Abstract: The National School Lunch Program was studied to determine its nutritional effectiveness and its social effect on poor children. The consensus reached was that the lunch program is inadequate. Each chapter gives case histories and details the reasons for the inadequacies. Recommendations are set out in the final chapter.

383-99
SUMMER PROGRAMS OFFER 'THREE SQUARES'.
C L Conyers
Sch Foodserv J 26 (7): 88-90. Jul/Aug 1972.
389.8 SCH6
Children, Education, Health, Medical services, Migrant workers, Motivation, School food service, Summer programs.
Abstract: program for children of migrant workers and others who are disadvantaged, providing three meals a day, medical attention, school, and motivation for more education. This program is being carried out in Accomack and Northampton counties in Virginia.

384-99
A COORDINATED APPROACH TO CHILD NUTRITION.
Food Nutr 3 (6): 15. Dec 1973.
aTX341.F615
Child development, Child nutrition, Disadvantaged youth, Educational programs, Low income groups, Nutrition education, School children (6-11 years), School lunch programs.
Abstract: In Beaufort County, South Carolina, a child nutrition program has been established that coordinates existing community resources to help low-income school children. Child development specialists are stationed at participating schools to see that the students get regular physical exams and needed medical care. These specialists also work with teachers to create health and nutrition lessons, providing background information for teachers to use in their classrooms. The schools have begun serving breakfast each morning, and the school food service has become an integral part of the nutrition education program. Since the beginning of the project in 1971, improvement has been noticed in the children's overall health, their alertness, and their general level of energy.

385-99
FEEDING THE ELDERLY: THE BABY OF SCHOOL LUNCH.
M L Cronan, M E Jewell
Sch Foodserv J 26 (8): 76-78,80-82,84-87. Sept 1971.
389.8 SCH6
Elderly (65 + years), Food programs, Fruits, Geriatric diets, Proteins, Type A lunch, Vegetables.
Abstract: Feeding the elderly is a recent innovation of the schools. It is well received, and provides better balanced meals than do the elderly for themselves. They tend to fill on carbohydrates, and neglect proteins, fruits, and vegetables. They receive the program enthusiastically.

386-99
THE SCHOOL LUNCH.
Marion L Cronan
Peoria, Ill., Charles A. Bennett Co. 512 p. 1962.
LB3475.C7 F&N
Child nutrition programs, Financial management, Food handling, Food preparation and distribution systems, Food purchasing, Food service management, Laws, School food service, School lunch programs.
Abstract: This is a basic college textbook for those interested in or planning to enter the field of school food service management. It covers all aspects of school lunch and child nutrition programs as they existed up to 1962. Topics discussed include financial management, child nutrition, food preparation standards, food distribution, food purchasing, and legislation bearing on school food operations.

387-99
CROTTY'S SCHOOL SERVICE--A HIT IN HASTINGS.
Vend 25 (6): 32-34. June 1971.
HD5483.V4
Commercial food service, High school students, Junior high school students, School lunch programs.
Abstract: This article discusses the introduction of the Crotty Brothers food service into the junior and senior high schools of Hastings, Michigan.

388-99
SCHOOL LUNCH: ALASKA STYLE.
Marge Dawes
Food Management 8 (1): 50-56. Jan 1973.
TX341.F69
Alaska, School food service, School food service supervisors, School lunch programs.
Abstract: The author gives a first-hand account of the hazards and rewards of supervising a school food service in the Arctic. The problems involved in obtaining supplies, travelling to and from various schools, coordinating school and community efforts across great distances, battling rough weather, and coping with the bi-lingual language situation are all recounted.

389-99
MEXICAN-AMERICAN FOOD ITEMS IN THE TUCSON,ARIZONA, SCHOOL LUNCH PROGRAM.
C M Donisi
Tucson 50 p. 1971.
TX537.D62 F&N
Arizona, Food habits, Mexican Americans, Nutrient content determination, Nutrient values, School lunch programs.
Thesis (M.A)--University of Arizona.
Abstract: This study documented the percentage of MexicanAmerican influence on the nutritional adequacy of the Mexican-American lunches served in four Tucson school districts. The menus compared well with school lunch menus analyzed in a national study in 1968. The author recommends the continuation of analysis and development and/or application of methods of fatty acid and amino acid determination in Mexican-American foods.

390-99
THE DYNAMICS OF COMMUNITY COMMITMENT.
Food Serv 35 (7): 26-28,32. July 1973.
389.2538 F732
Age groups, Food preferences, Food service training, Massachusetts, Menu planning, Nutrient requirements, Nutrition education, Nutrition programs, School food service.
Abstract: This article describes the school food service and nutrition education programs of the Brookline, Massachusetts, school system. These programs owe their origin and pioneering leadership to Marion Cronan, Brookline's internationally known food service director. When Brookline high school became an open campus, students stopped patronizing the school cafeteria. Ms. Cronan redesigned the school menu in such a way as to bring the students back. She has also developed a program for feeding the elderly that has become a model for the nation. The program has not only provided adequate, inexpensive nutrition for elderly people, but has brought them a renewed social life as well.

391-99
THE LUNCH BUNCH STUDY.
L Emmons, M Hayes, D L Call
Sch Foodserv J 26 (8): 25-26,28-29. Sept 1972.
389.8 SCH6
Disadvantaged youth, Free lunches, Hunger, Malnutrition, School breakfast programs, School lunch programs.
Abstract: Reaching needy children is the objective of free school lunches. But, according to a Cornell research study, there are many more "hungry" children, in terms of numbers, among those not eligible for free school lunches.

392-99
A STUDY OF SCHOOL FEEDING PROGRAMS - I. ECONOMIC ELIGIBILITY AND NUTRITIONAL NEED -II. EFFECTS ON CHILDREN WITH DIFFERENT ECONOMIC AND NUTRITIONAL NEEDS.
Lillian Emmons, Marian Hayes, David L Call
J Am Diet Assoc 61 (3): 262-275. Sept 1972.
389.8 AM34
Dietary surveys, Disadvantaged youth, Economic influences, Free lunches, Influences on nutrition, Nutritional status, Physical development, School breakfast, School food service.
Abstract: In the first study family income and size were correlated with nutritional need for 844 children in two school districts. Nutritional need was determined from 24-hr. dietary recalls and anthropometric and biochemical data. Not all children economically eligible for free lunches were found to be "nutritionally needy"; neither were all economically ineligible children classed as "nutritionally adequate." The second study investigated the impact of school breakfast or milk plus lunch on nutritive intake, biochemical measurements, and physical growth of elementary school children from fall to spring. Participation in the school feeding program significantly increased nutritive intakes of nutritionally needy children. From fall to spring, only one-third in one school district and one-sixth in another failed to improve their nutritive inta-

393-99
kes. The period of study was too short to show changes in biochemical measurements and growth.

393-99
HIGH SCHOOL LUNCH PROGRAM - A MODEL FOR DECISION ANALYSIS.
Everett Edwin Esten
N.p. 139 p. 1968.
DISS 68-14721
California, Cost effectiveness, Data analysis, Decision making, Planning, School lunch programs, Secondary education.
Thesis (Ed.D.) - Colorado State College, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis purports to compare alternatives among high school food service programs to permit choice of a program most suitable to a given high school. Program factors analyzed were costs, profits, labor, participation, service, subsidies, local conditions, contract expense, entree variety.

394-99
F.O.O.D AIDS NEEDY CHILDREN.
Sch Foodserv J 26 (9): 52. Oct 1972.
389.8 SCH6
Disadvantaged youth, Education, School food service.
Abstract: Objectives of F.O.O.D (Focus on Optimal Development) programs are explained. This program is one of eight funded by the U.S. Office of Education, but is the only one funded through a school food service program.

395-99
HUNGER IN AMERICA: ONE WOMAN'S POINT OF VIEW.
Jean Fairfax
Sch Lunch J 23 (3): 21-26. Mar 1969.
389.8 SCH6
Child nutrition programs, Disadvantaged youth, Free lunches, Government role, Hunger, Reduced price school lunches, School administration, School food service, United States.
Abstract: In this speech before the Second Annual School Administrators' Seminar, Ms. Fairfax calls on school districts around the country to get busy and start establishing free and reduced-price meals for disadvantaged children. The USDA was supposed to produce guidelines for determining who and where the needy children are, but as of the date of this speech, the USDA had not done so. Therefore, it is up to individual school districts to take up the responsibility themselves. If more viable free lunch programs are not started soon, children's suffering from hunger and malnutrition in the U.S. will get worse.

396-99
SCHOOL FOOD SERVICE NUTRITION EDUCATION FINANCE PROJECT.
Thelma Flannagan
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 93-94. July 18/28, 1971.
LB3479.05 P&N
Nutrition education, School food service, U.S. Dept. of Agriculture.
Abstract: This paper discusses the objectives and the means for achieving the objectives of USDA's National School Food Service and Nutrition Education Finance Project.

397-99
FEEDING AMERICA'S CHILDREN AT SCHOOL; A REPORT ON SCHOOL FOOD SERVICE AND ON SCHOOL FOOD SERVICE AND NUTRITION EDUCATION PROGRAMS BASED ON SPECIAL STUDY NUMBER 8 OF THE NATIONAL EDUCATIONAL FINANCE PROJECT, 1971, AND OTHER RECENT STUDIES.
Florida, Dept. of Education
Tallahassee, Fla. 1[illegible]0 p. [n.d.]
LB3475 F55 P&N
Financial support, Free lunches, History, Nutrition education, School food service, School lunch programs.
Extract: This pamphlet is based on the final report of the School Food Service and Nutrition Education Project, SFSP for short, which was Special Study Number 8 of the National Educational Finance Project as well as other recent reports. The purpose of the study was to investigate the status, needs, and costs of the school feeding component of education and to develop projections for the future.

398-99
FOCUSING ON FEEDING KIDS.
Food Nutr 1 (1): 3-6. June 1971.
TX341.F615
Engineered foods, Free breakfast, Free lunches, School breakfast programs, School lunch programs.
Abstract: USDA food programs, School Lunch Program, School Breakfast Program, Special Food Service Program are discussed. New on the scene in school lunch and breakfast programs are engineered foods. If children cannot afford to pay for lunch or breakfast, schools are required to give it free or at a lower price.

399-99
FOOD FOR ALL SCHOOL CHILDREN: WHEN?
Amer School Board J 160 (1): 46. Jan 1973.
LB2831.A4
Free lunches, National School Lunch Program, School lunch programs, Surveys.
Abstract: Leaders of various agencies, groups, and organizations were asked what they thought of the proposed Universal School Lunch Program that will feed all school age children. Almost everyone favored it, and thought the Federal government should pay for most of it; one-third favored free lunches for children regardless of income; one-fifth favored free breakfasts too. Support was strongest in the urban Northeast and Midwest, and weakest, in terms of restricting expansion and eligibility, in the South Central and Northwest regions.

400-99
IF WE HAD HAM, WE COULD HAVE HAM AND EGGS - IF WE HAD EGGS: A STUDY OF THE NATIONAL SCHOOL BREAKFAST PROGRAM.
Food Research and Action Center
New York, N.Y. 145 p. 1972.
LB3475.5.B7F6 P&N
Dietary standards, Financial support, Food habits, Food service management, History, Menu planning, Nutrition, School breakfast programs, Student participation.
Abstract: This booklet details the results of a study of the National School Breakfast Program made by FRAC. The study (1) evaluates the nutritional and educational consequences of the breakfast program, (2) quantifies the demand for an expanded program as expressed by school administrators, teachers, parents, and pupils, (3) catalogs the impediments that presently prevent local school administrators from starting breakfast programs, and (4) makes recommendations to expand and improve the program.

401-99
FOOD TO FOLLOW THROUGH.
Food Nutr 1 (3): 8-14. Oct 1971.
TX341.F615
Head Start, Nutrient values, Pennsylvania, School lunch programs.
Abstract: Children participating in the Head Start Follow-Through Program are under special scrutiny to see what impact nourishing meals have on their physical, emotional and intellectual development. Over 5,400 youngsters are enrolled in the program in Philadelphia. The result is: children are healthier, more alert, and eager to learn.

402-99
FOR ARA DETROIT: THE FIRST SCHOOL DAY.
Vend 24 (10): 31-32. May 15, 1970.
HD5483.V4
Astro-paks, Cold Tray Pack; Commercial food service, Elementary schools, Low income groups, Pilot projects, Satellite, School lunch programs.
Abstract: This article features a number of photographs taken the first day of a 10-week pilot lunch program to provide lunches for children in 16 of Detroit's inner city elementary schools. Lunches for this program, known as "astro-paks" are prepared by ARA Service of Detroit.

403-99
LUNCH PROGRAMS IN THE NATION'S SCHOOLS.
U.S., Dept. of Agriculture, Economic Research Service
William H Freund
Washington, D.C. 41 p. 1971.
A281.9 AG8A 210 (U.S. Dept. of Agriculture. Economic Research Service. Agricultural economic report no. 210)
Food economics and consumption, National School Lunch Program, Private schools, Public schools, School food service, Statistical data, Student participation.
Abstract: Noontime food services were provided in about 75 percent of the nation's 105,000 public and private elementary and secondary schools during a survey in March 1968. Most of these schools with food service participated in the National School Lunch Program (NSLP). Schools with food service had 41 million pupils enrolled, over 80 percent of the estimated 50.7 million pupils in all schools. Nearly 20 million pupils ate plate lunches daily. The availability of food service will increase in the future, but not as rapidly as in the past. Most of this gain will probably be within the NSLP. Impetus for increased pupil participation and availability of food service will be provided through new eligibility requirements for free lunches in the NSLP and additional funding to implement food service.

404-99
FROM COLORADO: GET THE MOST OUT OF SUMMER FEEDING.
Sch Foodserv J 26 (9): 66-67. Oct 1972.
389.8 SCH6
Child nutrition programs, School food service, School lunch programs, Summer programs, Type A lunch.
Abstract: Colorado conducted 23 summer feeding programs throughout the school systems. Reaching about 4000 children, programs ran the gamut from recreational programs in the inner-city to school programs in small farming communities that serve primarily children whose parents work in the migrant labor force.

405-99
FUN AND LUNCH.
Sch Foodserv J 26 (4): 47-48,50-51. Apr 1972.
389.8 SCH6
Behavior, Childrens games, Dining rooms, Environmental factors, School lunch programs.
Abstract: Lunch hour time was increased, and activities introduced for seventh, eighth, and ninth graders. The school atmosphere changed, behavioral problems decreased, and relations among students, teachers and parents, and between school and community, improved.

406-99
GHETTO-KIDS TACKLE FROZEN TYPE A LUNCHES WITH GUSTO.
Quick Frozen Foods 36 (4): 32-33. Nov 1973.
389.8 Q4
Baltimore, Convenience foods, Disadvantaged youth, Frozen foods, School children (6-11 years), School lunch programs, Type A lunch.
Abstract: Ghetto schools in Baltimore have taken up the use of frozen foods in the lunch program. A study of student behavior after institution of the hot lunches from frozen products has revealed an increase in children's energy and attention span. This article describes the operation of the program.

407-99
CHOICE MAKES THE DIFFERENCE.
S Gibson
Sch Foodserv J 27 (3): 65-66,68. Mar 1973.
389.8 SCH6
School lunch programs, Student participation, Type A lunch.
Abstract: A choice between two lunch lines is just one of the options available to secondary students in this school food service program. Participation picked up when students were given alternatives in a school district where learning how to make wise food choices begins in the first grade.

408-99
GOOD FOOD AND GOODWILL COME PACKAGED TOGETHER.
Amer School Board J 158 (5): 48-50. Nov 1970.
LB2831.A4 F&N
Elementary schools, Food serving methods, Philadelphia, Satellite, School lunch programs, Type A lunch.
Abstract: This article discusses a satellite school lunch program in Phildelphia's elementary schools, the second largest public school hot lunch program in the Nation.

409-99
SOUTHWEST REGION'S RESPONSE TO THE CHALLENGE OF NUTRITION EDUCATION.
Gene E Good
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 39-41. July 12/23, 1971.
LB3479.U5K3 F&N
Food service management, School lunch programs.
Abstract: This paper reviews the Southwest Region's response to the challenge of nutrition education over the past 25 years. The varying levels of progress among the 12,000 school lunch programs in the region are noted and school food service directors are challenged to "stop waiting for someone else to put it all together" and take whatever is the next step in their individual situations with enthusiasm.

410-99
THE STATUS OF SCHOOL FOODSERVICE; PART I.
David Hanks
Instit/vol Feeding 67 (3): 71-75. Sept 1970.
TX1.I55
Convenience foods, Food preparation, Food standards and legislation, Free lunches, School breakfast programs, School food service, School lunch programs, Surveys, U.S. Dept. of Agriculture.
Abstract: This is the first of a two-part series on the progress of school food service across the country during 1969-70. Topics discussed include (1) legislation affecting school food service operations, (2) commercial catering in the schools, (3) the use of convenience foods, (4) decentralization of school food service management, (5) community control of school food service, and (6) student participation in school food services.

411-99
A NUTRITIOUS DIET FOR ALL AMERICANS.
C M Hardin
Food Nutr 1 (1): 2. June 1971.
TX341.F615
Child nutrition programs, Conferences, Food stamp programs, School lunch programs.
Abstract: With reference to the White House Conference on Food, Nutrition and Health author points out that emphasis and priorities have to focus on getting food to people who are poor, discusses various food programs such as food stamp programs, school lunch programs, and child nutrition programs.

412-99
PROJECT ON FOODS AND NUTRITION SERVICES IN THE PUBLIC SCHOOLS (IN NORTH CAROLINA).
Mary K Head, Stephen Hiemstra
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 103-117. July 18/28, 1971.
LB3479.U5 F&N
Child nutrition programs, Computer applications, Federal programs, Information services, Legislation.
Abstract: This paper discusses new developments in food service. Topics included are the commitment to end hunger, new legislation, the various provisions of Public Law 91-248, and in particular some of the projects being carried out under Section 6 of the law, the establishment of an Information and Educational Materials Center in connection with the National Agricultural Library, studies to evaluate and improve child nutrition programs, Special Developmental Projects under Section 10 of the Child Nutrition Act, computer assisted menu planning, nutrient standards and engineered foods.

413-99
COMMENT ON THE ABOVE.
Edward Hekman
Nutr Rev 31 (12): 389-390. Dec 1973.
389.8 N953
Disadvantaged groups, Low income groups, National School Lunch Program, Professional education, School children (6-11 years).
Comment on "The National School Lunch Program in 1973 some accomplishments and failures," Moses Lukaczer, same issue, p. 385-388.
Abstract: This article comments upon an accompanying review of current national and state policies affecting participation of needy children in the National School Lunch Program. The author states that all schools participating in the program must provide free meals to children whose family's income is at the minimum poverty level determined each year by the Department of Agriculture. States now must submit annual reports showing how they plan to extend lunch programs to schools hitherto without food service or lunch programs, and state revenues must now cover a portion of the matching funds. Data are now being collected on racial composition of groups eligible for and participating in the program. For nutritionists, school administrators and school food service managers.

414-99
A NEW DECADE FOR SCHOOL FOOD SERVICE.
Edward J Hekman
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 11-18. 22 june/July 3, 1970.
LB3479.U5O39 F&N
Federal programs, School food service.
Abstract: This paper discusses the new decade for school food service. Topics included are the objectives of USDA Food and Nutrition Service, the size of current food assistance programs such as the Food Stamp Program, the Commodity Distribution Program and the School Lunch Program, the 1971 budget recommendations for the Food and Nutrition Service, a resume of the major provisions of Public Law 91-248, new directions for child nutrition programs, the improvement of communication, on-going research and evaluation studies, and questions for the future.

415-99
OTHER CURRENT PROJECTS.
Stephen Hiemstra
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 53-58. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Economics, North Carolina, Program evaluation, Program planning, Research, School lunch programs, Washington (State).
Abstract: This article synopsizes various studies of child nutrition programs--their objectives, their modes of operation, and evaluation of their success.

416-99
BUFFET MAKES THE DIFFERENCE.
Edward Hightower, Ronald Rhodes,
Food Nutr 4 (1): 6-7. Feb 1974.
aTX341.F615
Buffets, Food serving methods, High schools, School food service, School lunch programs, Student participation, Texas, Type A lunch.
Abstract: The switch from traditional cafeteria-style service to buffet-style has met with huge success at Gladewater High School in Texas. Student participation is up, food waste is down, and the students themselves have been cooperative in obeying sanitation rules. Before the buffet started, cafeteria workers outlined the Type A lunch to students and explained why the various components are necessary. Since then, students have been very conscientious in selecting a well-balanced menu. Students actually eat more than before, but this extra cost in food is offset by the need for fewer employees in the cafeteria line. Consumption of desserts has declined, and students are now willing to try all sorts of new foods they would never have touched before.

417-99
TRY TRIM-A-POUND.
Edward Hightower, Ronald Rhodes
Food Nutr 4 (1): 5-6. Feb 1974.
aTX341.F615
Calorie-restricted diets, Georgia, High schools, School food service, School lunch programs, Student participation, Type A lunch, Weight control.
Abstract: The food service at Hapeville High School in Georgia has increased student and faculty participation by offering a choice of two low-calorie Type A entrees called "Trim-A-Pound". The low-calorie dishes are served in the express line and consist of either a chef's salad or a cold plate along with bread and butter and whole milk to meet Type A requirements.

418-99
NO UNIVERSAL FREE LUNCH.
George Hockenberry
Food Management 8 (11): 17. Nov 1973.
TX341.F69
Costs, Federal aid, Free lunches, School lunch programs.
Abstract: This editiorial argues that providing free lunches to all public school children will not solve the costs of record-keeping. Such a program would, in fact, be more expens-

419-99

ive--costing the taxpayers upwards of $10 to $12 billion--and would not insure that all children get a good, nutritious diet.

419-99
THE ADMINISTRATION OF "SELECTIVITY" IN THE BREAKFAST PROGRAM OF A PUBLIC ELEMENTARY SCHOOL.
George Hoshino, Mary K Ruth
Child Welfare 50 (4): 201-207. Apr 1971.
HV701.C4 F&N
Low income groups, School breakfast programs.
Abstract: This article tackles the problem of how to make sure all the children who should have a free or reduced priced breakfast are given one. (the family may be economically deprived, or the mother may be too ill to provide breakfast, or there might be some other extenuating circumstance.).

420-99
HOW THE DISTRICT FEEDS ITS KIDS.
Food Nutr 1 (3): 4-7. Oct 1971.
TX341.F615
District of Columbia, Free lunches, Nutrition education, School lunch programs, Type A lunch.
Abstract: In 1968 the District of Columbia was serving lunch to about 31,350 youngsters: today it is serving 72,000 children. Of these, 45,000 receive free lunches. The replacement of bag lunches was accomplished by satelliting--that is, using one or two large cafeterias to serve all schools in the area. The District later modified the satellite program to include a chill-heat-and-serve service and serves a balanced Type A lunch. There is a hope that the District will have nutrition education as a regular subject in the curriculum.

421-99
HOW TO START A BREAKFAST PROGRAM.
Food Management 8 (2): 80. Feb 1973.
TX341.F69
Breakfast, School breakfast programs, School community relations, School food service, Student participation.
Abstract: This article describes the development and functioning of a breakfast program in operation in the Patchogue-Medford School District, Long Island, New York. A task force of school personnel and parents was set up to oversee implementation of the program. Some children pay for the breakfast, but most are served free of charge. A chart showing student participation during a typical week is included.

422-99
DIRECTING AND COMMUNICATIONS IN A CENTRAL SYSTEM.
Eleanor Howtow
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 86-93. June 15/26, 1970.
LB3479.U5T4 F&N
Case studies, School food service.
Abstract: Pilot programs, studies and Committee work-reports in certain areas in School Food Programs are used to present outline of progress made in school food system in Jefferson County, Alabama, School System.

423-99
AN IDEA'S TIME COMES TO PHILADELPHIA.
Sch Lunch J 23 (6): 35-41. June 1969.
389.8 SCH6
Cost effectiveness, Food preferences, Food preparation and distribution systems, Food service management, Philadelphia, Satellite, School children (6-11 years), School food service, School lunch programs.
Abstract: After years of suffering an outmoded and inadequate school lunch program, the Philadelphia schools have settled on the idea of satellite feeding. It was found to be the most economical way of providing nourishing lunches for students of a large urban district, many of whom are too poor to be able to afford the price of a school lunch. This was made possible by the federal government subsidy of free or reduced-price lunches for schools in poverty areas. The satellite program has also solved the problem of Philadelphia's schools that had outdated or nonexistent food service facilities and that had too little money to finance expansion and improvement.

424-99
IN BEHALF OF BREAKFAST.
Sch Foodserv J 26 (1): 31,33-34. Jan 1972.
389.8 SCH6
School breakfast programs.
Abstract: Extracts from letters received by Fairfax County school system following tests of a school breakfast program. The consensus is that school breakfasts are needed, perhaps more than school lunches.

425-99
INNOVATION WITHIN THE SEATTLE SCHOOL LUNCH SYSTEM.
Food Serv 35 (9): 40,42,80. Sept 1973.
389.2538 F732
Convenience foods, Cost effectiveness, Innovation, International foods, Menu planning, School food service, School lunch programs, Seattle, Student participation.
Abstract: The Seattle public school students are experiencing something new in school lunch programs. The city's school food service director has experimented with convenience foods and devised a menu based on international cuisine. It offers Chinese, Mexican, Italian, Black "soul" cooking, American Indian dishes, and multicultural menus on five successive days. The meals are as attractively merchandised as any to be found in commercial food establishments. The result has been enthusiastic student participation. Operations and food costs are strictly controlled.

426-99
JEMEZ PUEBLO DISCOVERS THE CUP-CAN.
M E Jewell
Sch Foodserv J 26 (10): 44-46,48,51-54,56. Nov/Dec 1972.
389.8 SCH6
American Indians, Child nutrition programs, Cup-can, Low income groups, Parochial schools, School breakfast programs, School lunch programs.
Abstract: Child nutrition program developed among the poverty-stricken people on the Jemez Indian Reservation, under the direction of the San Diego Mission School. The parents helped develop a detailed program into a three week cycle and step by step system for each day.

427-99
CURRENT DEMANDS ON THE SCHOOL FOOD SERVICE SYSTEM.
Franklin Kent
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 68-78. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Cultural factors, Disadvantaged youth, Food preferences, Population trends, School food service, Urbanization.
Abstract: The speaker approached what he felt was "a rather amorphous subject" by getting involved in some perspective with regard to the problems, situations, and considerations in the Northeast region." He emphasized the problems of urbanization, of feeding needy children, and of planning suitable school lunches for children of diverse ethnic backgrounds.

428-99
KID SCRABLE TO LUNCH!
Food Nutr 3 (4): 12. Aug 1973.
aTX341.F615
High school students, High schools, Menu planning, School food service, School lunch programs, Type A lunch.
Abstract: When students reach high school, they ought to be able to choose their own meal from a variety of dishes. The experience of one high school suggests that such a choice is possible, even when the school food service switches to the Type A lunch.

429-99
KINDERGARTNERS MAKE FRIENDS WITH SCHOOL LUNCH.
Sch Foodserv J 27 (3): 50-52. Mar 1973.
389.8 SCH6
Kindergarten, Parent participation, School lunch programs.
Abstract: Lunch at school is part of becoming a first grader in this school district. Acquainting kindergartners with school lunch before they enter first grade is the purpose of this orientation program designed for parents as well as children.

430-99
DOES BREAKFAST HELP?
T M Koonce
Sch Foodserv J 16 (1): 54-54. Jan 1972.
389.8 SCH6
Malnutrition, School breakfast programs, School children (6-11 years), School lunch programs.
Abstract: Study of Anchorage, Alaska, school children, comparing those who received school breakfast and lunches with those who received school lunches only.

431-99
FACTORS AFFECTING STUDENT PARTICIPATION IN SELECTED MILWAUKEE, WISCONSIN CATHOLIC HIGH SCHOOL LUNCH PROGRAMS.
Mary Roseann Koskie
N.p. 118 p. 1970.
LB3475.5.P3K6 F&N
Food preferences, Parochial schools, Research methodology, School lunch programs, Secondary education, Student participation, Surveys, Vending machines, Wisconsin.
Thesis (M.S.) - Michigan State University, facsimile by the University, East Lansing, Michigan.
Abstract: This masters thesis investigates factors which, in the opinion of high school students, influence their participation in and attitudes toward existing school lunch programs. Factors were assumed to be economic, social, selective, personal, time elements, and physical circumstances. Guidelines for development or modification of high school lunch programs are suggested from the results of the study.

432-99
L.A. KIDS GET HOT MEALS THIS SUMMER; THEIR GRANDPARENTS GET SOMETHING, TOO.
Instit/vol Feeding 72 (5): 55-56. Mar 1, 1973.
TX1.I55
Children, Elderly (65 + years), Free lunches, Los Angeles, School food service, School lunch programs, Summer programs, U.S. Dept. of Agriculture.
Abstract: This article describes the origin and development of a USDA-sponsored summer lunch program for children in Los Angeles County, and mentions proposed plans for a program to feed the elderly.

433-99
NUTRITION IN SCHOOL FOOD SERVICE.
Paul A Lachance
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 101-103. June 27-29, 1972.
TX345.N3 1972 F&N
Hunger, Child nutrition programs, Nutrient intake, Nutrient requirements, Nutrient standards, Recommended Dietary Allowances, School children (6-11 years), School lunch programs, Type A lunch.
Abstract: There are several lunch alternatives available to the school child: eating at home, at a commercial food service, bringing lunch from home in a brown bag, school-provided meals, or no food at all. The brown-bag students leave very little food waste--they eat 92+% of their food--but none of the bag lunches assure one-third of the RDA. Type-A-lunch students are not better off-these lunches cannot assure one-third of the RDA, either. They are shy of calories by 80% to 100%. This should not be a problem, however, because already there are too many obese children. Protein allotment in Type A lunches is usually above the RDA. this overload is unnecessary because the average American already consumes on the order of twice the RDA for protein. Iron is usually too low 99% of the time. Micronutrient values are anywhere from 39% to 49% below the RDA. Also, vitamin A is below the RDA 50% of the time. School food service directors should demand nutrient analysis information on Type A lunch foods.

434-99
FOOD FOR ALL; A HANDBOOK.
League of Women Voters
Washington 29p. Mar 1972.
HV696.F6L4 F&N
Consumer education, Emergency Food and Medical Service Program, Food distribution programs, Food stamp programs, Milk programs, National School Lunch Program, School breakfast programs, Supplemental feeding programs.
Abstract: This booklet gives detailed summaries of current government food programs. The responsibilities of local, state and federal authorities and the rights of participants are outlined. Topics covered include food stamp and distribution programs, school lunch and breakfast programs, and programs of supplementary feeding. Of interest to the consumers concerned, as well as to directors of school lunchand other feeding programs.

435-99
SCHOOL LUNCH EXPANSION ROADBLOCKED.
Rodney Leonard
Vend 25 (3): 61-62. Mar 1971.
HD5483.V4
Federal aid, Free lunches, School lunch programs.
Abstract: The author presents his views as to why the Nixon Administration's proposed program for free or reduced-price lunches for school children has failed to date.

436-99
NOVA MEANS NEW--IN SCHOOL FOODSERVICE TOO!
H C Lewis
Sch Foodserv J 26 (8): 18-20. Sept 1972.
389.8 SCH6
Cafeterias, School food service, Snacks, Type A lunch.
Abstract: Nova High School, Fort Lauderdale, Florida, has changed its food service program from a snack program to a school lunch program offering type A lunch since it has built a cafetorium, program flexibility is achieved through: choice of one of three meats, choice of two of four vegetables, choice of one of three salads including fruit and/or fruit juice, choice of one of three desserts including ice cream, plus the required one-half pint of milk.

437-99
LOG OF THE EXECUTIVE DIRECTOR: AN HISTORIC DOCUMENT.
Sch Lunch J 24 (1): 46-48. Jan 1970.
389.8 SCH6
Food distribution programs, Food industry, Government role, Guidelines, Hunger, Industry role, Malnutrition, National School Lunch Program, White House Conference on Food, Nutrition and Health.
Abstract: The December, 1969, White House Conference on Food, Nutrition and Health produced one of the most remarkable statements ever drafted on the role of the National School Lunch Program in combatting hunger not only among school-age children, but among the hungry of all ages. This document was developed not only by representatives of ASFSA, but by panel members representing all areas of the food service industry. The final Conference statement is contained in this article along with observations by the Executive Director of the American School Food Service Association.

438-99
A LOOK AT HIGH SCHOOLS: WHAT MAKES LUNCH SELL?
Food Nutr 3 (5): 5-7. Oct 1973.
aTX341.F615
A-la-carte service, Attitudes, Box Lunch, Facilities planning awd layout, High school students, Menu planning, School lunch programs, Student participation.
Abstract: A year-long study of twenty high schools in the United States turned up several factors which influence participation in the National School Lunch Program. Campus schools (students restricted to grounds) showed very low participation. A-la-carte service is related to low participation; administrator-faculty attitude is linked with low participation where indifferent or negative outlooks are in evidence. Students' attitudes are crucial; high-participation school students considered a nutritious lunch essential to health, low-participation school students did not. Length of lunch period, facility appearance, participation in menu planning, and attractive presentation of food are factors in gaining acceptance. Box Lunches proved to be particularly successful.

439-99
SUMMER FOOD SERVICE IN CINCINNATI.
J Luck, M Papke
Food Nutr 3 (2): 4-9. Apr 1973.
TX341.F615
Adolescents (12-19 years), Food service supervisors, Menu planning, Ohio, Preschool children (2-5 years), School children (6-11 years), Summer programs.
Extract: The Cincinnati Summer Food Demonstration Project was a cooperative effort involving USDA and three local agencies. More than 9,000 of the area's youngsters received lunches or supplemental meals, ranging in age from preschoolers to teenagers. The menus for the project were planned by school food service supervisors.

440-99
THE NATIONAL SCHOOL LUNCH PROGRAM IN 1973: SOME ACCOMPLISHMENTS AND FAILURES.
Moses Lukaczer
Nutr Rev 31 (12): 385-388. Dec 1973.
389.8 N953
Disadvantaged groups, Low income groups, National School Lunch Program, Professional education, School children (6-11 years). Full document available from U.S. Commission on Civil Rights.
Abstract: An economist of the Commission on Civil Rights analyzes the performance of the National School Lunch Program in relation to its stated goal of feeding all needy school children free or reduced-price lunches. In late 1972 more than 1.9 million such children were not receiving these benefits, in part because school districts may opt not to participate, in part because the definition of who is needy is also locally determined. State matching of funds often has been lacking. There is a dearth of information on how minority groups are faring in having their needs met. For nutritionists, school administrators and school food service professionals.

441-99
FEDERAL AID, CURRENT STATUS.
R Lyng
Sch Foodserv J 26 (9): 26-28. Oct 1971.
389.8 SCH6
Federal aid, School food service.
Abstract: Assistant Secretary of Agriculture's address before the Second General Session of the American School Food Service Association's 25th Anniversary Convention.

442-99
CHILD NUTRITION--A PROUD RECORD.
R E Lyng
Sch Foodserv J 26 (9): 21-22,24. Oct 1972.
389.8 SCH6
Child nutrition programs, School food service.
Abstract: Address to Second General Session, American School Food Service Association, Seattle, August 1, 1972, in which he discusses major challenges, reaching all schools without food service, protecting the anonymity of the child who receives a free or reduced-price lunch, and making school lunch attractive to students, particularly the high school students.

443-99
CONVENTION COMMITMENT: 'CHILD NUTRITION MUST LEAP FORWARD'.
Richard Lyng
Sch Lunch J 23 (8): 88-94. Sept 1969.
389.8 SCH6
Child nutrition programs, Food technology, Hunger, Innovation, Malnutrition, Prediction, Program design, School food service, Speeches.
Extract: Now is the time to bring some new thinking, new zest, new procedures into the child feeding programs. We have before us two critical objectives. First, we must provide some type of school food service to every child who needs it. Special emphasis must be applied to provide food service to children from low-income families; too often they are the ones in desperate need of more food and better nutrition. Our second major goal must be to take advantage of modern technology and new food preparation techniques, to streamline our overall operating and management procedures to meet the needs of a new generation and a new age. Doing things the way we have been doing them, however good that has been, won't be good enough. We must strive, imaginatively and creatively, for new and improved methods of bringing needed nutritious foods to this nation's children. Now is the time to rid America of hunger and malnutrition by assuring that the newest generation of young Americans is healthy and well-nourished.

444-99
SCHOOL LUNCH LOOKS TO THE FUTURE.
Richard E Lyng
Food Nutr 1 (3): 3. Oct 1971.
TX341.F615
Administration policies, Financial support, National School Lunch Program, School food service.
Abstract: This year marks the 25th anniversary of the 1946

445-99

National School Lunch Act. The number of children taking part has grown from 6.6 million to 24.6 million in 1971, and the administration is responsible for over one billion dollars in Federal funds for all child nutrition programs. Looking ahead, the experience of 25 years serves as a basis for developing, broadening and expanding child feeding programs.

445-99
THE MEN IN CHARGE - THE GOVERNMENT NUTRITION PROGRAMS.
Richard E Lyng
Nutr Today 5 (4): 16-20. Winter 1970.
RA784.N8
Administrative personnel, Federal government, Nutrition, Programs.
Abstract: This article reviews the government's nutrition policy and describes the men who implement it.

446-99
MAJORITY OF ADMINISTRATORS UNPERTURBED BY SCHOOL LUNCH CRITICISMS.
Sch Lunch J 24 (6): 27-28. June 1970.
389.8 SCH6
Administrative personnel, School lunch programs.
Abstract: Reprint, with permission, from Nation's Schools, April, 1970. Copyright, 1970, McGraw-Hill, Chicago. All rights reserved. A majority of school administrators disagree with recent critics of the school lunch program, but proved unqualified to comment about what is happening on a national scale.

447-99
WHAT'S BEING DONE ABOUT MALNUTRITION AND HUNGER?
Anne Manno
Forecast Home Econ 18 (9): f36-f37,f56,f58,f60,f62. May/June 1973.
321.8 H752
Donated foods, Federal aid, Food stamp programs, Meals on Wheels, Milk programs, Recipes, School lunch programs, U.S. Dept. of Agriculture.
Abstract: This article discusses the many USDA food programs such as food stamps, school lunches, milk programs,Meals-on-Wheels, etc. The Donated Food Program is featured and 17 recipes containing donated foods are included.

448-99
INITIATING AND IMPLEMENTING A NEW SCHOOL FOOD SERVICE IN SALT LAKE CITY ELEMENTARY SCHOOLS.
D Dela Mare
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 39-42. June 21/july 2, 1971.
LB3479.U5U8 F6W
History, School children (6-11 years), School lunch programs.
Abstract: This paper discusses the history of school lunch programs in elementary schools in Salt Lake City, and the planning and problems involved in implementing a new school lunch program in fall 1967.

449-99
MARKET CATEGORY: SCHOOL LUNCH.
Food Serv 35 (7): 34,53. July 1973.
389.2538 F732
Cost effectiveness, Food delivery systems, Food preparation and distribution systems, Food purchasing, Food serving methods, Nutrient requirements, Packed lunch, School food service, School lunch programs.
Abstract: Pre-packed lunch systems are answering the need for reasonably priced, nutritious, hot lunches for school children. They can be prepared and distributed by a central commissary or purchased totally pre-prepared from food processors. Both systems assure strict quality control, portion control, and efficient use of space and labor. The packaging materials are disposable which simplifies the clean-up process. At satellite schools, only a minimal labor force is needed to receive and serve the food.

450-99
MARKETPROBE: NEW BUSINESS IN SCHOOL LUNCH.
Fast Food 71 (2): 74-78. Feb 1972.
389.2538 F82
Costs, Food preferences, Food service industry, Food service workers, Menu planning, School food service, School lunch programs, Surplus commodities, Type A lunch.
Abstract: Experiences of the food service industry in school lunch programs.

451-99
WINNERS OR LOSERS?
Josephine Martin
Food Management 8 (10): 27-28. Oct 1973.
TX341.F69
Cost effectiveness, Food preparation and distribution systems, Menu planning, Nutrition education, School food service, School lunch programs, Student involvement, Student participation.
Abstract: If students have a negative attitude toward the school food service and the meals it prepares, no amount of coercion can make them participate. The answer is to get students involved in the decision-making process vis-a-vis the school's food program. Not only will student involvement improve the food service's "image," but it will also provide a means of establishing interest in nutrition education and the workings of the food business.

452-99
THE MEANING OF SCHOOL LUNCH.
Josephine Martin
Food Management 8 (6): 17-18. June 1973.
TX341.F69
Educational influences, Food service management, Legislation, Planning, Psychological aspects, School administration, School food service, School lunch programs.
Abstract: School food programs must emphasize service-the best utilization of human resources to serve pupils. This has become especially important since the advent of the Better Schools Act of 1973 (Educational Revenue Sharing). These funds are sent to the states to be spent according to the priorities of each state. School food service no longer receives separate funding. Its monies are included in a catch-all allotment entitled "other supporting services and materials." funds for school food service will likely be reduced due to competition with textbooks, office equipment, teacher training programs, and other expenditures which must draw on this common allotment of money. With such conflicts in sight, individual food service directors must work on their own to see that school meals remain an integral part of their school districts' commitment to child nutrition.

453-99
TEN TRENDS IN SCHOOL FOOD SERVICE.
Josephine Martin
Sch Lunch J 22 (8): 67-72. Sept 1968.
389.8 SCH6
Cost effectiveness, Food preparation and distribution systems, Food service management, Nonfood assistance program, Nutrition education, Reduced price school lunches, School administration, School food service, Systems approach.
Abstract: Certain present trends in school food service should be carried on into future operations. (1) Programs will expand to include continuous school food service for all meals. (2) Nutrition education will become standard in all schools. (3) Systems will develop for assuring all students receive lunch--reduced-price, full cost, or free. (4) There will be more extensive federal non-food assistance. (5) School lunch operations will have to become more efficient. (6) Standards for food purchasing and quality control will be raised. (7) There will be more computer application to school lunch operations. (8) Better warehousing, preparation, and control of donated foods will be developed. (9) More and better school food service management training will be developed. (10) School administrators will take a more active role in food service planning and decision-making.

454-99
AS OTHERS SEE US.
V McMasters
Sch Foodserv J 26 (3): 59-61,63-64. Mar 1972.
389.8 SCH6
Environmental factors, Inservice programs, Proteins, School lunch programs, Type A lunch.
Abstract: Cooperation between universities and school food service personnel, working together, benefit both--from discovering that there is to much protein in the Type A lunch, to finding that less food is eaten in overcrowded lunchrooms than those with adequate space and time.

455-99
DOLLARS AND SENSE OF NUTRITION EDUCATION.
Norman Mitchell
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 78-81. June 21/july 2, 1971.
LB3479.U5U8 F6N
Administrator role, Cost effectiveness, Food programs, Nutrition education, Planning, United States.
Abstract: This paper discusses a proposed Universal Food and Nutrition Educaton Program for all children and the cost of such a program. Information cn the proposed bill HR 5291, sponsored in Congress by the American School Food Service Association, is presented. HR 5291 would assure adequate nutrition offerings for the Nation's children, encourage the teaching of principles of good nutrition as an integral part of the total educational process, and strengthen state and local administration of food service programs for children.

456-99
'MEAT AND POTATOES' AND TACOS, TOO!
B Montoya
Food Nutr 1 (4): 6-9. Dec 1971.
TX341.F615
Cookery, Mexican, Free lunches, Nutrition education, School food service, School lunch programs, Type A lunch.
Abstract: Successful introduction of school lunch program and free lunches in a Mexican-American community, serving both standard and Mexican meals of type A lunches.

457-99
SUMMER FOOD SERVICE IN PORTLAND.
B Montoya
Food Nutr 3 (2): 2-3. Apr 1973.
TX341.F615
Low income groups, Meals per day, Oregon, Summer programs.
Abstract: During the summer operations of the Special Food Service Program for Children, in Portland, Ore., the FNS summer feeding program was sponsored by local groups through the Portland Public School District, serving about 4,000 children

per weekday. USDA funded 80 percent of the cost. The purpose of the program was to assure that children from low income families receive at least one nourishing meal a day.

458-99
SPECIAL FOOD SERVICE FOR SUMMER; IN PORTLAND.
Benedicto Montoya
Food Nutr 3 (2): 2-3. Apr 1973.
TX341.F615
Children, Portland, oregon, School lunch programs, Summer programs, Type A lunch, U.S. Dept. of Agriculture.
Abstract: This article describes the organization and operation of a summer food service for children in Portland, Oregon. Most children are served a lunch that conforms to the Type A lunch requirements and provides one-third of the daily nutritional requirement. Some of the other children (generally those enrolled in day care centers) receive breakfast and mid-morning and mid-afternoon snacks, in addition to lunch. USDA funded 80 percent of the program while local "in-kind" contributions comprised the remainder.

459-99
2 WAYS TO MAKE SCHOOL LUNCH FUN!
Benedicto Montoya
Food Nutr 3 (5): 8-11. Oct 1973.
aTX341.F615
Attitudes, Elementary schools, Food serving methods, High schools, School lunch programs, Student involvement.
Abstract: Family type lunches are served at six elementary schools in Beaverton, Oregon. Students selected as hostesses and hosts arrive before the other children and pick up the main dishes. After setting the tables for small groups of six to eight students, they also go for seconds and clear the tables. Hosting is considered an honor and the program is very successful. High school students in Beaverton are being served lunch in a way adapted from the most successful quick-service food chains. Selections are many and students react by trying new foods. Of great importance is food service personnel attitude, described as "a little love in the soup.".

460-99
A SCHOOL FOODSERVICE PROFESSIONAL SPEAKS OUT.
J P Myers, J Martin
Cooking for Profit 40 (248): 25-31. Aug 1971.
TX901.C65
Georgia, School food service.
Abstract: Interview with Miss Josephine Martin, in which the Georgia school food service is discussed, and its achievements, quality, and participation are brought out.

461-39
SCHOOL FOODSERVICE: NO KID STUFF!
James P Myers
Cooking for Profit 39 (233): 29-41. May 1970.
TX901.C65
Canned foods, Cooking equipment (Small), Milwaukee, School food service supervisors, School lunch programs.
Abstract: This article discusses the school lunch program of Milwaukee, Wisconsin, one of the largest in the U.S. The presentation consists of a number of quotes from Tom Farley, Director of School Food Services in Milwaukee.

462-99
SECOND ANNUAL REPORT OF THE NATIONAL ADVISORY COUNCIL ON CHILD NUTRITION; ANNUAL REPORT/1972.
National Advisory Council on Child Nutrition
Washington, D.C. 14 p. 1973.
RJ206 A1N3 1972
Annual reports, Federal aid, Food service workers, National Advisory Council on Child Nutrition, New foods, Nutrition education, School administration, Student participation, Summer programs.
Abstract: The annual reports of the National Advisory Council on Child Nutrition make recommendations to the President and the USDA for improvements in existing programs. This issue contains proposals for (1) training teachers in nutrition and school food operations, (2) informing school administrators of the importance of nutrition education and school food service, (3) using school food service personnel as resource persons for teachers, (4) making federal funds available for nutrition education efforts, (5) increasing student participation in Child Nutrition Programs, (6) involving schools in summer feeding programs, and (7) monitoring the use of new foods and educating students, parents, and school personnel about them.

463-99
FIRST ANNUAL REPORT OF THE NATIONAL ADVISORY COUNCIL ON CHILD NUTRITION; ANNUAL REPORT/1971.
National Advisory Council on Child Nutrition
Washington, D.C. 10 p. 1972.
RJ206.A1N3 1971
Annual reports, Child nutrition programs, Federal aid, Food service workers, Legislation, National Advisory Council on Child Nutrition, Nutrient standards, Nutrition education, School food service.
Abstract: The annual reports of the National Advisory Council on Child Nutrition make recommendations to the President and the USDA for improvements in existing programs. This issue contains proposals for (1) implementing nutrition education curricula within the Child Nutrition Programs, (2) reaching schools without Child Nutrition Programs, (3) upgrading school food service personnel, (4) revising nutritional standards for Child Nutrition Programs, and (5) implementing of the advance funding authority for Child Nutrition Programs.

464-99
PROCEEDINGS.
National School Food Service Conference, Rutgers University, 1972
New Brunswick, N.J. 184 p. 1972.
TX345.N3 1972 F&N
Child nutrition programs, Conferences, Food standards and legislation, Food technology, Nutrient standards, Nutrition, Nutrition policy, Proceedings, School food service.
Extract: U.S. Department of Agriculture and the office of Economic Opportunity jointly sponsored a two-year research program, funded to Rutgers University. The program had four objectives: (1) to design a more effective system of school feeding, especially in schools now without food service facilities; (2) to investigate means of improving the nutritive value and acceptability of school food through processing and fortification of donated commodities, and through the use of the technical and marketing ingenuity of the U.S. food industry; (3) to explore ways of using school programs to promote the commercial marketing of nutritionally improved foods; (4) and to gather basic data to improve the USDA feeding program. The purposes of this conference were: to provide and interchange among state school lunch directors, government officials, and cooperating food industry representatives; and to report on the findings of the Rutgers' USDA/OEO project.

465-99
NATIONAL SCHOOL LUNCH WEEK: PROCLAMATION.
Richard Milhous Nixon
Sch Lunch [illegible] 23 (9): 76. Oct 1969.
389.8 SCH6
Advertising, Government role, National School Lunch Week, Presidential messages, School lunch programs.
Abstract: This is the presidential proclamation establishing the week beginning October 12, 1969 as National School Lunch Week.

466-99
NOBODY KNOWS WHO PAYS.
Food Nutr 1 (1): 7. June 1971.
TX341.F615
Free lunches, National School Lunch Program, Oklahoma.
Abstract: It is the presentation of methods how the Oklahoma School System complies with USDA regulations that schools in the National School Lunch Program in no way identify students receiving free or reduced price lunches.

467-99
MEALS FOR THE SCHOOL MARKET.
Ira H Nunn
Vend 24 (16): 40-41. Oct 1970.
HD5483.V4
Commercial food service, National School Lunch Program, School lunch programs.
Abstract: This article traces the formation and progress of the National School Lunch Program through April 1970, when regulations were changed to allow participation of foodservice firms. The author discusses the significance of this change and the continuing drawbacks, and stresses 11 points that foodservice firms should consider in their programs for serving the Nation's school children.

468-99
EXPLORING THE SCHOOL LUNCH MARKET.
Philip C Olsson, R E Ohlzon
Vend 24 (18): 40-41. Dec 1970.
HD5483.V4
Chicago, Commercial food service, Federal programs, School food service.
Abstract: This article covers the closing session of the 1970 NAMA meeting. Philip C. Olsson traced the growth of Federal assistance programs and challenged foodservice operators to find ways of helping schools across the country meet the needs of feeding youngsters. R. E. Ohlzon discussed Chicago schools and indicated how the operator can "get involved.".

469-99
A NEW DECADE FOR SCHOOL FOOD SERVICE.
Philip C Olsson
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 388-393. July 12/24, 1970.
LB3479.U5M3 F&N
Child nutrition programs, Computer applications, Data analysis, Legislation, Milk programs, School lunch programs.
Abstract: Public Law 91-248 is discussed. Highlights of its impact on child nutrition system. Need for better information systems recognized.

470-99
OPERATION BAG LUNCH.
Sch Foodserv J 26 (9): 19. Oct 1971.
389.8 SCH6
Adolescents (12-19 years), Box Lunch, Children, Summer programs, Type A lunch.
Abstract: Jacksonville, Florida, program for feeding youngsters [illegible] to 21 during the summer months.

471-99
ORANGE JUICE STUDIED.
Sch Foodserv J 26 (1): 43. Jan 1972.
389.8 SCH6
Fruit juices, Oranges, School breakfast programs.
Abstract: Report about the Florida Citrus Commission's publication, "Serving the sunshine drink," discussing orange juice for school breakfasts.

472-99
PRODUCT DEVELOPMENT OPPORTUNITIES WITHIN THE SCHOOL BREAKFAST PROGRAM.
Bonnie J Pahlman
Food Prod Dev 3 (1): 73,76. Feb/Mar 1969.
HD9000.1.F64
Innovation, New products, School breakfast, School breakfast programs, School food service.
Abstract: This article is a challenge to food manufacturers and processors to develop some new products for school breakfast programs. The need is for foods that can meet the nutrition, preparation, and serving requirements of school breakfast programs.

473-99
THE FEDERAL SCHOOL LUNCH AND SPECIAL MILK PROGRAM IN TENNESSEE; WITH IMPLICATIONS FOR THE DAIRY INDUSTRY.
Tennessee, University, Agricultural Experiment Station
Stanton P Parry, M Lloyd Downen
Knoxville, Tenn. 34 p. 1961.
100 T25S (Tennessee. University. Agricultural Experiment Station. bulletin 326)
Food consumption, Marketing, Milk, Milk programs, School lunch programs, Student participation, Tennessee.
Abstract: A relatively large percentage of Tennessee milk flowed into school feeding programs, and over ninety percent of the state's students drank it. The largest consumption was in large "white" schools participating in both the lunch and milk programs. Milk consumption in "colored" schools was notably lower. Frequent servings and teacher enthusiasm tended to increase milk consumption. Suggestions are offered as to how milk consumption can be increased to the benefit of both Tennessee's students and it's dairy industry.

474-99
LOSERS: THE FEEDING OF POOR KIDS.
William Patterson
Food Management 8 (6): 40-43, 62. June 1973.
TX341.F69
Culturally disadvantaged, Disadvantaged youth, Environmental factors, Psychological aspects, School food service, School lunch programs, Socioeconomic influences, Special groups, diets.
Abstract: Poor school districts carry problems not encountered in more affluent communities. Money for school food is tight; budgets are stretched thin; and worst of all, students detest the food. When the school district is poor, the school food is poor, and students are given meals that are as bad or worse than what they get at home. This article presents the pressures and the problems suffered and borne by students and food service workers in a poor district of Delaware. Their story is not unique. It is shared by thousands of low-income school districts across the United States.

475-99
PEANUTS JOIN DONATED FOODS LIST.
Sch Foodserv J 27 (9): 16. Oct 1973.
389.8 SCH6
Commodities, Donated foods, Food preparation, quantity, Food purchasing, Peanut butter, Peanuts, Recipes, School food service.
Abstract: Peanut products have joined the group of donated foods, and schools are making wide use of them. These products are highly nutritious and exceedingly popular with children, this article describes some of the ways peanut products are being incorporated into the school lunch menu, and provides a quantity recipe for peanut butter pie.

476-99
THERE WILL BE NO HUNGRY CHILDREN IN AMERICA.
Carl Perkins
Sch Lunch J 22 (9): 39-44. Oct 1968.
389.8 SCH6
Child nutrition programs, Free lunches, Hunger, Malnutrition, Reduced price school lunches, School food service, School lunch programs, Speeches.
Abstract: This article consists of excerpts from a speech given by Congressman Carl Perkins of Kentucky before the 1968 convention of the American School Food Service Association. In it, he praises the work of school food service personnel and calls for an expanded program of free and reduced-price lunches for children.

477-99
AT THE THRESHOLD OF ATTAINMENT.
John N Perryman
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 9-23. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Child nutrition programs, Conferences, Developing nations, Food supply, Population growth, Speeches.
Abstract: Mr. Perryman's task was to sketch "the vast panoramic treatment which inspires, enthuses, and paves the way for the detailed consideration of the subjects which come later." To accomplish this, he cast the discussion "against the frame of reference of that vast panorama of food as a basic ingredient of life on earth; and against the frame of reference of the Second World Food Congress, at The Hague." Rather than present a scholarly treatise, he related a number of experiences he had had recently, particularly his experiences at the Congress.

478-99
PITKAS POINT ALASKA; A SETTLEMENT WHERE SCHOOL LUNCH IS NOT TAKEN FOR GRANTED.
Sch Lunch J 23 (8): 46-52. Sept 1969.
389.8 SCH6
Alaska, Facility requirements, Food preparation, Rural areas, School food service, School lunch programs, Student involvement, Type B lunch.
Abstract: The village of Pitkas Point is a cluster of 13 dwellings huddled by the Yukon River 75 miles from the Bering Sea. The nearest sizable town is 150 air miles to the South. There are no roads. Everything sent to the 60 inhabitants is brought by plane, dog sled, or snowmobile. Pitkas Point has a one-room school house, where, since 1968, the teacher and her 10 students together have developed a full-fledged Type B hot lunch program from scratch. The students do much of the baking after school and students also designed and built the tables and benches used for dining. The students deposited their work pay into a school lunch fund which is used for ordering local supplies to supplement donated commodities. The benefits of the student fund have encouraged many students to open their own savings accounts (at the bank 150 miles away). This amazing school lunch program has not only improved students' vitality and health, but has also raised the self-image of the entire village.

479-99
POSITION STATEMENT OF THE AMERICAN SCHOOL FOOD SERVICE ASSOCIATION ON FOOD SERVED IN CHILD NUTRITION PROGRAMS.
Sch Foodserv J 27 (1): 55. Jan 1973.
389.8 SCH6
American School Food Service Association, Child nutrition programs, School food service.
Abstract: Formal statement of the position this organization takes concerning child nutrition programs based on the concept that the purpose of school nutrition programs "is to maintain and improve the health and nutrition education of school children.".

480-99
REACHING THE HARD-TO-REACH SCHOOLS.
Food Nutr 1 (2): 5-7. Aug 1971.
TX341.F615
Canned foods, Low income groups, Pennsylvania, School lunch programs, Type A lunch.
Abstract: A test carried out in Philadelphia was designed to determine the acceptability of canned entree system of serving hot lunches at low cost in low income areas, known to the children as "lunch in a cupcan", later the test became the basis for the introduction of lunch programs in inner city schools to meet USDA Type A standards for nutritious lunch FNS suggested to serve additional foods.

481-99
VITAMINS VS. VENDING MACHINES.
Harry Reasoner
Sch Foodserv J 27 (9): 70. Oct 1973.
389.8 SCH6
Food preferences, Junk food, Miscellaneous foods, Nutrient intake, Nutrition, Nutrition education, School children (6-11 years), School food service.
Abstract: This is a reprint of an editorial TV broadcast given by Harry Reasoner of the ABC network. In it he argues against the installation of junk food vending machines in schools. He bases his opinion on his own observation that children do not select nutritious food over junk food if their preferences tend toward junk food such as soft drinks, candy bars, potato chips, and the like.

482-99
THE REMARKABLE MISS WALSH AND CINCINNATI'S PENNY LUNCH.
Sch Lunch J 23 (7): 20-25. July/Aug 1969.
389.8 SCH6
Academic performance, Cincinnati, Ohio, Disadvantaged youth, Free lunches, History, Hunger, Nutrient intake, Program planning, School lunch programs.
Abstract: School food service in Cincinnati began in 1908 at Jackson Elementary School in the heart of the tenement district. One teacher, Ella Walsh, saw that hunger was making her students unteachable--they couldn't stay awake, much less concentrate. Through Ms. Walsh's efforts, a kitchen was installed in the school to prepare lunches for students who couldn't go home for a meal. The lunch cost exactly one penny. If a child had no penny, the school fed him anyway. The article goes on to describe the transition from the simpler days of localized Penny Lunch programs, run by each school in its own way, to Cincinnati's multi-million-dollar operation of today.

483-99
LOUISIANA--100% SCHOOL LUNCH.
Ronald Rhodes
Food Nutr 4 (1): 8-10. Feb 1974.

aTX341.F615
Elementary schools, Louisiana, Rural areas, School food service, School lunch programs, Student participation, Type A lunch.
Abstract: This article describes how a little one-room school in Madison Parish, Louisiana, initiated a Type A school lunch service and thus brought Louisiana's participation in the National School Lunch Program to 100 percent.

484-99
SCHOOL FEEDING: NEW ORLEANS STYLE.
Ronald J Rhodes
Food Nutr 3 (3): 6-7. June 1973.
aTX341.F615
Food preparation and distribution systems, Menu planning, New Orleans, Parochial schools, School food service, School lunch programs.
Abstract: The dishes served at a school food service can be made interesting and innovative, causing the students to become aware of new foods and acquainted with a wide variety of cuisine. This has been the experience of one parochial school food service in New Orleans, Louisiana, where students are encouraged to try new foods.

485-99
PHILOSOPHY & NEED FOR TECHNICAL INNOVATION IN CHILD NUTRITION PROGRAMS.
Herbert Rorex
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 13-17. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Food standards and legislation, Food technology, Innovation, Nutrient standards, Nutrition policy, Nutritional quality, Program evaluation, School food service.
Abstract: Three basic technical innovations are needed to improve child nutrition programs: (1) improved food delivery systems, including simplified approaches for reaching schools with no food service programs; (2) foods in new, more convenient forms to increase menu variety, to have greater eye and taste appeal for students, and to hold down costs; (3) innovative approaches to nutrition education. All future technical innovations adopted by child nutrition programs should stress human values over technical artistry and/or cost considerations.

486-99
NEW POLICY HELPS FEED NEEDY CHILDREN.
Herbert D Rorex
U.S., Consumer and Marketing Service
Agric Mark 14 (1): 3. Jan 1969.
A280.38 AG8
Disadvantaged youth, Eligibility, Free breakfast, Free lunches, Guidelines, Reduced price school lunches, School breakfast programs, School lunch programs, U.S. Dept. of Agriculture.
Abstract: The USDA issued national guidelines for judging students need and protecting the anonymity of children receiving free or reduced-price school meals. USDA suggests that in general the free or reduced-price meals should be provided to children whose families take part in or are eligible for food stamps or commodity assistance, as well as those getting public assistance. School districts must give assurance that needy children are not identified to other children. The needy youngsters must not be made to (1) use a separate lunchroom, serving line, or dining room entrance; (2) eat at a different time than paying children; (3) work for their meal; (4) use a different token or ticket for obtaining their meal; or (5) eat a different meal than paying children.

487-99
STATEMENT OF FNS POLICY ON NUTRITION EDUCATION & TRAINING.
Daniel Rosenfield
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 146-153. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Consumer education, Food standards and legislation, Government role, Nutrition education, Nutrition policy, Research, USDA Food and Nutrition Service.
Abstract: The USDA Food and Nutrition Service has recently been expanding its efforts in nutrition education and training, thanks to the provisions of PL 91-248 enacted in 1970. This law created the FNS Technical Services Staff which oversees and provides nutrition training to personnel in a number of areas. Moreover, it makes available line items for funds for nutrition education purposes. This article purports to explain FNS policy with regard to nutrition education.

488-99
FEEDING CHILDREN THROUGH USDA PROGRAMS.
Daniel Rosenfield
Food Technol 27 (8): 36-38. Aug 1973.
389.8 F7398
Child nutrition programs, School breakfast programs, School food service, School lunch programs, U.S. Dept. of Agriculture.
Based on a paper presented at the 33rd Annual Meeting of the Institute of Food Technologists, Miami Beach, Fla., June 10-13, 1973.
Abstract: The author describes the U.S. Department of Agriculture's School Lunch Program, School Breakfast Program, and Special Food Service Program and discusses the role of new foods and food service concepts in overcoming some of the problems involved in child feeding programs.

489-99
THE SACRAMENTO SYSTEM: COMMODITY COMPATABILITY.
Food Serv 34 (8): 30-33, 46. Aug 1972.
389.2538 F732
California, Convenience foods, Cycle menu, Food preparation and distribution systems, Marketing, Merchandising, School food service.
Abstract: Year-long outside patio dining, Mexican and South Pacific food, birthday parties for students, outdoor snack bars, "mod" decor, and disaster plans for school feeding should another earthquake occur are among the innovations which make up the California-style lunch program. Food service for the 49,500 students in the Sacramento City Unified School District is described, with emphasis on convenience. In the past two years, the Sacramento staff has tested 325 products from seventy-five processors. Considering the existing storage space in the thirty-nine kitchens which also serve thirty-six satellite schools, a semi-convenience system has been designed. Canned foods were found to be most suitable for entrees under the circumstances. Planning a menu cycle around canned entrees, frozen foods, dry mixes, and surplus commodities, the school district saved $32,000 in preparation costs last year. An interesting solution to the disposal problem of No. 10 cans is their use by landscape nurseries as containers for young plants and by arts-and-crafts classes.

490-99
SANDWICH LINE CURES CAFETERIA BLAHS.
Sch Foodserv J 27 (5): 33-35. May 1973.
389.8 SCH6
Sandwiches, School lunch programs.
Abstract: This article discusses the addition of a sandwich line in the foodservices of the St. Gerard-Redemptorist Schools in Baton Rouge, Louisiana.

491-99
FORT WAYNE, INDIANA, COMMUNITY SCHOOLS...A SYSTEM FOR THE FUTURE.
H Sanstadt
Cooking for Profit 41 (259): 42-45. July 1972.
TX901.C65
Cycle menu, Food service, Kitchens, School food service, School lunch programs.
Abstract: With a new central kitchen, the hot-and-cold pack system of preportioned foods has been adapted to premised-prepared lunches.

492-99
SCHOOL FOODSERVICE IN KNOXVILLE.
Helen Sanstadt
Cooking for Profit 42 (271): 24-29,56. July 1973.
TX901.C65
Elementary schools, Food service management, Food service workers, High schools, Knoxville, Tennessee, School food service, School lunch programs.
Abstract: On the theory that one of the best ways to improve school food service is to learn how successful food services operate, this article describes the lunch program of the Knoxville, Tennessee school system. Through careful, future-oriented planning, dedicated, inventive workers, and a commitment to producing good food at the rate of about 4,500,000 meals annually, the Knoxville system can be rightfully proud of its school food service achievements.

493-99
SCHOOL FOODSERVICE IN CHICAGO.
Cooking for Profit 42 (274): 46-49. Oct 1973.
TX901.C65
Chicago, Food preparation and distribution systems, Food service management, Food serving methods, School food service, School lunch programs, Transportation.
Abstract: The school food service of the city of Chicago is a mammoth operation serving more than 70 million meals annually. The meals are prepared in over 350 individual kitchen units from raw materials. The provisions are enough to stock a small nation. Chicago has a number of poverty areas and thus a concomitant ratio of free meals-23,125,000 of them in 1970, representing $10,406,250 in food and labor costs. This article goes on to quote statistics and describe food service operations that prove Chicago's program to be the largest Type A school meal program in the United States.

494-99
SCHOOL LUNCH GROWS IN BROOKLYN.
Food Nutr 1 (2): 13-15. Aug 1971.
TX341.F615
Food restrictions, Food standards and legislation, Low income groups, Religious dietary laws, School children (6-11 years), School lunch programs.
Abstract: History of a school lunch program established with the help of USDA in low income area, in a Hebrew day school, Brooklyn, New York. With the assistance of the program children are fed through eighth grade. The problem of meeting USDA lunch standards while keeping kosher are discussed.

495-99
THE SCHOOL LUNCH SYSTEM MOVES UP THE "RAW-TO-READY" SCALE.
Food Serv 35 (10): 54,56. Oct 1973.
389.2538 F732
Boise, Idaho, Convenience foods, Cost effectiveness, Financial

management, Food cost, Food preparation and distribution systems, Food preparation, quantity, School lunch programs.
Abstract: To combat rising food costs, the Boise, Idaho, public schools are moving to more use of convenience foods that require little preparation time and thus reduce the heavy investment in labor costs. Tight controls are kept on the new foods to make sure they are up to par nutritionally. Menus are planned around potatoes, for which Idaho is famous, and which, when properly prepared and eaten, have a high nutritive content.

496-99
SCHOOL SYSTEMS IMPLEMENTATION: TEXAS STYLE.
Food Serv 35 (4): 48-52. Apr 1973.
389.2538 F732
Bulk Service, Facilities planning and layout, Food delivery systems, Food preparation and distribution systems, Food service management, Menu planning, Prepackaged portioning, School food service, Texas.
Abstract: Gertrude Applebaum runs a tight ship. The director of Corpus Christi, Texas school food services turns a profit every year while maintaining a student participation rate of 80 percent. Her schools operate on three different systems: eight schools have their own self-contained kitchens; eight more use a preportioned prepack system, and 25 operate on the bulk system. The prepack and bulk systems are served from a central manufacturing kitchen. Individual school principals and PTA advisory committees, in consultation with students, choose the system for their particular school.

497-99
BUILD, BUILD, BUILD.
O L Searing
Food Management 9 (12): 38-41, 66,69. Dec 1973.
TX341.F69
Cost effectiveness, Costs, Facility requirements, Florida, Food preparation and distribution systems, Food service management, Government role, Population growth, School food service.
Abstract: This is the story of Florida's population boom--its effects on new school construction, new food service planning and operations, and what it all costs.

498-99
ON-SITE PREPARATION PROVIDES SCHOOL FEEDING FLEXIBILITY.
O L Searing
Food Technol 27 (8):40,44-45. Aug 1973.
389.8 F7398
On-site preparation, School food service, School lunch programs.
Based on a paper presented at the 33rd Annual Meeting of the Institute of Food Technologists, Miami Beach, Fla., June 10-13, 1973.
Abstract: The author explains why Broward County, Fla.'s School Food Service Department prefers on-site preparation of food rather than satelliting in bulk from a central kitchen. Included in the reasons are fewer problems with transportation, increased use of school facilities, and greater flexibility for future needs.

499-99
NUTRITION AWARENESS IN THE USDA.
F R Senti, Louise Page, Mary M Hill
J Am Diet Assoc 61 (1): 17-21. Jul 1972.
389.8 AM34
Agricultural Extension Service, Dietary surveys, Food programs, Nutrition education, Research, Type A lunch, U.S. Dept. of Agriculture.
Abstract: This article details the USDA's commitment to nutrition research and its research, education, and action programs. Research includes dietary surveys, and the genetic development of new foods. Nutrition education is carried out mainly through the Extension Service. The Food Distribution and Child Feeding Programs help to upgrade the nutritional quality of diets. The latter have involved the development of "engineered" foods, a product-approval system, and a new type of service for Type A school lunch.

500-99
WAFFLES AND SYRUP, ANYONE?
C Shevchuk
Sch Foodserv J 26 (1): 48-49. Jan 1972.
389.8 SCH6
Food preparation, School breakfast programs, School lunch programs.
Abstract: In this program, children who have a clean tray are given a prize of a slice of toast, which they enjoy. Coordinating breakfast preparation with lunch preparation has been a major difficulty, as was anticipation of freezer space for a week's delivery.

501-99
A SIMPLIFIED SCHOOL LUNCH SYSTEM.
Food Serv 34 (7): 54-56. Jul 1972.
389.2538 F732
Convenience foods, Cost effectiveness, Facilities planning and layout, School lunch programs.
Abstract: This article describes how the school lunch director, a distributor sales force, and food processors and equipment manufacturers got together to organize a school lunch program. No food service system existed at all, and the school's management entered into dialogue with institutional sales personnel who have (a) knowledge of the community and (b) an understanding of the many problems facing operating management. Together they created a practical and effective food service system which satisfies the student body while at the same time remaining within the feasible fiscal structure of the program. Convenience food components were used that require virtually no skill in preparation, make minimal demands on storage facilities and are continually available on a dependable basis.

502-99
RELATED NUTRITION PROGRAMS.
Eva Simpson
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 82-87. June 21/july 2, 1971.
LB3479.U5U8 F6W
Food programs, Nutrition education, Summer programs, Workshops.
Abstract: This paper discusses "related" nutrition programs. Included are the nutrition education roles of programs such as Head Start, Community Action Programs, Vista, theModel City Program, county Cooperative Extension Services, community nutrition councils, the vocational education program FEAST, the Utah State Department of Public Assistance, the Johnson-O'Malley Workshops for Indian parents, summer programs for migrant children, and various committees interested in hunger. A brief review of some of the socio-economic and cultural factors which account for declining nutritional status in the U.S. is included.

503-99
THE ST. LOUIS STORY.
Sch Lunch J 22 (2): 32-33. Feb 1968.
389.8 SCH6
Cost effectiveness, Elementary schools, Food service management, School food service, School lunch programs, St. Louis, Type A lunch.
Abstract: Fifty elementary schools in St. Louis, Missouri, are now serving cold lunches (Type A pattern) at reduced cost. This article relates how and why the St. Louis schools made the switch.

504-99
SCHOOL LUNCH IN HIGH POINT: A COMMUNITY PRIDE.
L Stecker
Food Nutr 3 (2): 13-15. Apr 1973.
TX341.F615
Day care services, Elderly (65 + years), Handicapped children, North Carolina, Satellite, School lunch programs, Summer programs.
Extract: School food service supervisor for the High Point, N.C., schools has in 9 years guided the city's once disorganized school lunch operation (with deficit) to an efficient, financially sound program of which local citizens are proud. A comparatively small operation, the multi-faceted program reaches an average of 8,600 people. The school food service staff now provides attractive nutritious lunches at minimum production cost to students in 16 schools; satellite lunches to handicapped kindergarten children; and has meal contracts for day care centers, summer programs, and home delivered meals for the elderly.

505-99
SCHOOL LUNCH IN HIGH POINT: A COMMUNITY'S PRIDE.
Lois Stecker
Food Nutr 3 (2): 13-15. Apr 1973.
TX341.F615
Elderly (65 + years), Food service management, Food service workers, North Carolina, School lunch programs, Summer programs, U.S. Dept. of Agriculture.
Abstract: This article describes a number of school food service programs in operation at High Point, North Carolina. The author tells how the programs were set up, the number of children they reach, and the unique organization of paid food service workers and community volunteers.

506-99
STINGING ATTACK BLASTS SCHOOL LUNCH PROGRAMS.
Nation's Schools 85 (2): 26-28. Feb 1970.
LB2804.N3
Bureaucracy, Child nutrition programs, Evaluation, Financial support, Free lunches, School lunch programs.
Abstract: A former USDA official who initiated a $45 million emergency program to supply free and low cost school lunches for needy children charged that "most states are using these funds to hold down the prices of regular school lunches--in effect, benefiting the middle-class youngsters and diluting a special effort to provide an adequate diet" for the eight million children who cannot afford a school lunch at all. Rodney E. Leonard described the entire school lunch program as an "incoherent shambles." One reason, according to Leonard, is that "the Executive branch recognizes that the power center in food rests closer to the economic interests of those who can afford to produce, market, process or consume rather than with those who cannot." As a result, "the needs of the food industry often dictate how the dollars are spent.".

507-99
STUDENTS DECIDE FOOD PURCHASES.
Cooking for Profit 39 (233): 81. May 1970.
TX901.C65

Adolescents (12-19 years), Food preference measures, Food purchasing, Milwaukee, School food service supervisors, School lunch programs, Taste panels.
Abstract: This article describes a teenage advisory committee which taste-tests various types of items periodically to advise the Director of Food Service in the Milwaukee schools as to which items he should order from a variety available.

508-99
SUMMER FEEDING: EAST AND WEST.
Food Nutr 2 (1): 6-8. Feb 1972.
TX341.F615
Adolescents (12-19 years), Children, Food service, Summer programs.
Abstract: Programs in Rochester, N.Y. and Seattle, Wash. for feeding children in connection with recreation programs are described.

509-99
SUMMER SCHOOL-FEEDING PROGRAM FILLS NEED IN HEREFORD.
Sch Lunch J 25 (3): 48, 50. Mar 1971.
389.8 SCH6
Children, School food service, Summer schools.
Abstract: Hereford, Texas, fills a need for nutrition in children of migratory farm workers.

510-99
SATELLITING IN THE SUBURBS.
A B Taylor
Sch Lunch J 24 (3): 46,48,50,52. Mar 1970.
389.8 SCH6
Equipment, Kitchens, Satellite, School food service, Serving equipment.
Abstract: Description of a hot food service system in an old school building, with a tiny kitchen and a all-purpose room for a dining area.

511-99
HISTORY AND GEOGRAPHY SERVED AT LUNCH.
B Taylor
Sch Foodserv J 26 (9): 78,80-82. Oct 1971.
389.8 SCH6
Education, Geography instruction, History instruction, Nutrition education, School lunch programs.
Abstract: Concept of total education used in DeKalb County (Ga.) schools, by combining study units in history and geography with lunches served at school. Parents and other interested persons, as well as teachers and food service personnel are involved.

512-99
WHY NEW JERSEY SCHOOLS DO OR DO NOT PARTICIPATE IN SCHOOL FEEDING PROGRAMS.
Daymon Thatch, Lewis B Straus
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 74-80. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Facility requirements, New Jersey, School administration, School lunch programs, School systems, Student participation, Surveys.
Abstract: A study, conducted to find out why New Jersey schools do not participate in school food programs, revealed the following facts. The major reason for non-participation was stated to be a lack of facilities, both of kitchens and storage areas. Many schools thought that the costs of initiating a program were extremely high. Some administrators felt the school lunch program was not consistent with the school's educational objectives, and there was community pressure not to join.

513-99
TOM FARLEY'S IMPOSSIBLE DREAM.
Food Management 8 (2): 44-49. Feb 1973.
TX341.F69
Food service occupations, Food service training, Food service workers, Mental retardation, Physically handicapped, School lunch programs, Work experience programs.
Abstract: This article describes how one man's public school system uses its facilities to care for handicapped youngsters and give them a future in the food service industry. The students work in the school lunch program as part of their schooling, giving them on-the-job training with thorough supervision. The author notes ways in which this program increases the student's self-respect and potential for future employment.

514-99
NEW CHILD NUTRITION PROGRAM OPENS.
U.S., Consumer and Marketing Serive
Agric Mark 14 (1): 8-9. Jan 1969.
A280.38 AG8
Child nutrition programs, Disadvantaged youth, Federal aid, Food preparation and distribution systems, Government role, Institutional feeding, Preschool programs, Special Food Service Program for Children, USDA Consumer and Marketing Service.
Extract: The Special Food Service Program for Children is geared to reach those youngsters who cannot be helped through established school lunch and school breakfast programs. Those eligible are public and non-profit private institutions like day-care centers, settlement houses, and recreation centers that care for children from low-income areas, or from areas with many working mothers. In-residence institutions are not eligible. Children who are able to pay for their meals are expected to do so. However, needy children will be served meals free or at a substantially reduced price. Institutions taking part in the program must: (1) make it available to children regardless of race, color, or national origin; (2) serve, on a non-profit basis, meals which meet minimum nutritional requirements; (3) supply free or reduced price meals to children unable to pay the full price, and (4) make no physical segregation of, nor discriminate against any child because of his inability to pay.

515-99
SOUND BODIES, SOUND MINDS, CLEAN PLATES.
U.S., Consumer and Marketing Service
Agric Mark 13 (7): 4-5. July 1968.
A280.38 AG8
Cost effectiveness, Donated foods, Food preparation, Food service management, Menu planning, School food service, School lunch programs, Student participation.
Abstract: Stressing the importance of good eating habits in school is one thing. Getting students to eat properly when meal prices are high or the variety of food is limited is quite another. To provide low-cost, nutritious, well-planned meals with varied menus, the Acworth, Georgia, school food service makes abundant use of USDA donated foods. This article describes how these donated commodities are used in food preparation to create a diversified menu, to reduce the cost of student lunches, and to "merchandise" the food in such a way as to increase student participation.

516-99
ISOLATED ISLAND GETS SCHOOL FEEDING PROGRAM.
U.S., Consumer and Marketing Service
Agric Mark 13 (7): 16, July 1968.
A280.38 AG8
Child nutrition programs, Cultural factors, Food habits, Nutrition education, Program planning, Rural areas, School food service, South Carolina, Student involvement.
Abstract: Daufuskie Island, a small area of land off the South Carolina coast, has 134 inhabitants (33 of which are school children), and all are poor. Thanks to donated foodsand other USDA program assistance, Daufuskie's two-room school provides breakfast and lunch for the students. The food service has provided a basic education for children in nutrition, proper eating habits, and table manners. Some children didn't know how to use knives and forks before the food program began. The school food service is also used to teach older students some useful job skills. When they leave the island to attend high school, students have very little money. The food service director trains boys and girls to be waiters and kitchen helpers so they can get summer and part-time jobs on the mainland, earn some money, and keep themselves in school.

517-99
LOUISVILLE SCHOOLS ENCOURAGE PLATE LUNCHES.
U.S., Consumer and Marketing Service
Agric Mark 13 (11): 11. Nov 1968.
A280.38 AG8
A-la-carte service, Food habits, Free lunches, Louisville, Kentucky, Malnutrition, Nutrition education, Research, School lunch programs, Type A lunch.
Abstract: The Louisville, Kentucky, school food service made a study to discover how it could best combat (1) the reluctance of poor children to accept free or reduced-price meals and (2) the tendency of all children to select non-nutritious food and thus perpetuate the malnutritionwithout-hunger syndrome. First of all, the a-la-carte service that competed with the Type A lunches was eliminated in all schools. Then, the criteria by which children were judged eligible for free lunches were liberalized, and a new meal ticket system was established to insure the anonymity of free-lunch recipients.

518-99
BREAKFASTS BRIGHTEN SUMMER SCHOOL MORNINGS.
U.S., Consumer and Marketing Service
Agric Mark 13 (11): 13. Nov 1968.
A280.38 AG8
Child nutrition programs, Disadvantaged youth, Eligibility, Free breakfast, Parochial schools, School breakfast programs, Summer programs, Summer schools.
Abstract: This article outlines the rationale and operation of a summer breakfast program in the Jersey City parochial school system. After the advent of this breakfast program, the children were noticably improved in energy and mental alertness. Help in serving the meals came from Neighborhood Youth Corps workers and college students. The schools were eligible for this unusual summer breakfast program because they were providing instruction and were located in low-income areas.

519-99
RUN FOR YOUR BREAKFAST--TO SCHOOL!
U.S., Consumer and Marketing Service
Agric Mark 13 (6): 6-7. June 1968.
A280.38 AG8
Cleveland, Donated foods, Elementary schools, Pilot projects, School breakfast programs, School children (6-11 years), School food service, Student participation.
Abstract: In 1968, Cleveland, Ohio, started the nation's then largest pilot school breakfast program. While providing nourishment for children's bodies and minds, the program has had side benefits such as a 10% increase in daily school attendance figures and heightened attention span and energy on the

520-99
part of students. Using USDA donated foods, the children receive a breakfast of orange juice, milk, and cereal, none of which requires school kitchen facilities for preparation.

520-99
FOOD FOR SUMMER CAMPS.
U.S., Consumer and Marketing Service
Agric Mark 14 (5): 11. May 1969.
A280.38 AG8
Commodities, Donated foods, Eligibility, Food distribution programs, Plentiful Foods Program, Summer camps, Summer programs, USDA Consumer and Marketing Service.
Abstract: Through its Plentiful Foods Program, the USDA Consumer and Marketing Service makes commodity assistance available for the food services of non-profit summer camps for children. This article explains the eligibility requirements, the foods made available, and the legal compliances necessary for participation.

521-99
FLOWERS IN THE DESERT; HOW ONE DEDICATED MAN PURSUED THE PHILOSOPHY THAT YOU CAN'T TEACH A HUNGRY CHILD.
U.S., Consumer and Marketing Service
Agric Mark 14 (5): 9. May 1969.
A280.38 AG8
Diet improvement, Disadvantaged youth, Free lunches, Hunger, School breakfast programs, School children (6-11 years), School lunch programs, Student participation.
Abstract: The San Diego, Texas, school system began its school breakfast and lunch programs out of dire necessity. The students were suffering from hunger so severe that they could no longer pay attention in class or, in some cases, even stay awake. Since the majority of students come from poor families, the meals are mostly served free of charge--although those who can pay for them do so--and heavy use is made of USDA donated commodities. Student participation is at 93%, and the benefits show in improved student health.

522-99
SCHOOL LUNCH PROGRAM BOOMS IN FULTON COUNTY, GA.
U.S., Consumer and Marketing Service
Agric Mark 13 (6): 4-5. Apr 1968.
A280.38 AG8
Donated foods, Elementary schools, Food preferences, Food service management, Georgia, High schools, School lunch programs, Student participation.
Abstract: The school lunch program in Fulton County, Georgia, is a great success due primarily to efficient use of USDA donated foods and careful attention to student food preferences--especially those of high school students who have special concerns with weight and complexion. The high school cafeteria offers the usual plate meal plus an express line serving a hamburger-based meal and a low-calorie salad plate meal. The result is enthusiastic patronage of the school food service.

523-99
1969 MARKED NEW ERA IN CHILD NUTRITION.
U.S., Consumer and Marketing Service
Agric Mark 15 (1): 3. Jan 1970.
A280.38 AG8
Child nutrition programs, Government role, Hunger, Malnutrition, Nutritional status, School children (6-11 years), Student participation, U.S. Dept. of Agriculture.
Abstract: This article reviews the success of the USDA child nutrition programs during 1969 in terms of the number of children participating. Emphasis is placed on the role of USDA food programs in combating hunger and malnutrition in the United States.

524-99
HOLIDAY SCHOOL LUNCHES GET NUTRITIONAL TWIST.
U.S., Consumer and Marketing Service
Agric Mark 14 (12): 14-15. Dec 1969.
A280.38 AG8
District of Columbia, Holiday foods; Menu planning, Nutrient requirements, Nutrient standards, Nutritional adequacy, Research, School lunch programs, Type A lunch.
Extract: School lunches during the holiday season will have a slightly different twist this year in 16 greater Washington, D.C., metropolitan schools which are taking part in a menu planning test aimed at assuring a more nutritious meal in schools participating in the National School Lunch Program. These schools have been using a new concept for selecting some of the foods for school lunches during a three-month period which began in October and ends this month. The results of the menu planning test will serve as a basis for establishing new guides for planning lunches for use nationwide. The 16 schools have been revising their approach to planning Type A lunches by putting more emphasis on the selection of certain key foods that will supply nutrients such as vitamin A, iron, vitamin B6 and magnesium, that are sometimes short in lunches.

525-99
HOW CONSUMER FOOD PROGRAMS IMPROVE DIETS, FISCAL '67; AN ACTIVITY REPORT FOR THESE PROGRAMS WHICH ARE DESIGNED TO COMBAT HUNGER IN THIS COUNTRY.
U.S., Consumer and Marketing Service
Agric Mark 12 (12): 15. Dec 1967.
A280.38 AG8
Diet improvement, Donated foods, Food distribution programs, Food stamp programs, Milk programs, Plentiful Foods Program, School breakfast programs, School lunch programs, USDA Consumer and Marketing Service.
Abstract: This article is a 1967 activity report of those programs under the aegis of the USDA Consumer Marketing Service that were designed to combat hunger in the United States. These programs are the School Breakfast and Lunch Programs, the Special Milk Program, the Food Stamp Program, the Donated Foods Program, and the Plentiful Foods Program.

526-99
GETTING A PROGRAM STARTED.
U.S., Consumer and Marketing Service
Agric Mark 14 (6): 11-12. June 1969.
A280.38 AG8
Family food donation programs, Federal aid, Food distribution programs, Food stamp programs, National School Breakfast Program, National School Lunch Program, Program planning, Special Food Service Program for Children, Supplemental feeding programs.
Abstract: For those people who want to establish food programs in their local communities, this article provides some basic information about USDA food distribution programs--how they work; who is responsible for what aspects of the operation; local, state, and federal contracts; and how to gain community support and help in setting up a new food program.

527-99
TOOLS TO FIGHT MALNUTRITION.
U.S., Consumer and Marketing Service
Agric Mark 14 (6): 7-9. June 1969.
A280.38 AG8
Child nutrition programs, Food distribution programs, Food stamp programs, Government role, Malnutrition, National School Breakfast Program, National School Lunch Program, Special Food Service Program for Children, U.S. Dept. of Agriculture.
Abstract: This article explains how the various food distribution programs of the USDA were designed to be effective tools for combating malnutrition in the United States.

528-99
USDA FOOD MEANS HAPPY KIDS THIS SUMMER.
U.S., Consumer and Marketing Service
Agric Mark 14 (8): 5. Aug 1969.
A280.38 AG8
Food distribution programs, Institutional feeding, Special Food Service Program for Children, Summer programs, USDA Consumer and Marketing Service.
Abstract: This article explains briefly the operation of the USDA Special Food Service Program for Children and describes some specific summer projects in various areas of the country where the Special Food Service Program is working.

529-99
A SCHOOL LUNCH FOR ALL SEASONS.
U.S., Consumer and Marketing Service
Agric Mark 14 (4): 8-9. Apr 1969.
A280.38 AG8
Dining rooms, Elementary schools, Menu planning, Merchandising, School food service, School lunch programs, Student involvement, Student participation.
Abstract: A Springfield, Virginia, elementary school has created a special dining area called the "Three Seasons Cafe" in one section of the cafeteria. The children work to design the decorations and table setting to match each season of the year. The cafe's purpose is to improve student cafeteria behavior and increase interest in the school lunch program. As a reward, those boys and girls who display commendable table manners and general cafeteria behavior are selected to eat their lunch in the cafe.

530-99
CLOSING THE NUTRITION GAP: THE CHILD NUTRITION ACT OF 1966.
U.S., Consumer and Marketing Service
Washington, D.C. unp. 1967.
1AG84Pro PA-812
Child nutrition programs, Eligibility, Federal aid, Information sources, Legislation, Milk programs, National School Breakfast Program, Nonfood assistance program.
Abstract: This little pamphlet explains the enabling legislation, operation, federal assistance, and elegibility requirements of the three main programs comprising the Child Nutrition Act of 1966--the Special Milk Program, the School Breakfast Program, and the nonfood assistance program. REGIONAL USDA offices where further information may be obtained are listed at the back of the pamphlet.

531-99
NATIONAL SCHOOL LUNCH PROGRAM. Rev. ed.
U.S., Consumer and Marketing Service
Washington, D.C. GPO unp. 1968.
1AG84Pro PA-19
Eligibility, Federal aid, Government role, History, Legislation, National School Lunch Program, Student participation, Type A lunch, USDA Food and Nutrition Service.
Abstract: This pamphlet describes the origins and operations of the National School Lunch Program. It explains the food and cash assistance available to local school districts, the eligibility requirements, and the required Type A lunch pattern. Regional USDA offices where further information may be obtained are listed at the back of the pamphlet.

532-99
TRAINING MANUAL: SPECIAL SUMMER FOOD SERVICE PROGRAM.
U.S., Dept. of Agriculture
Washington, D.C. 22 p. [n.d.].
1AG84Pro PA-1031
Food service training, Food service workers, Instructional materials, Manuals, Special Food Service Program for Children, Summer programs, Training techniques.
Abstract: For the use of sponsors of special summer food programs, this training manual provides all the necessary content information and instructional guidelines for teaching on-site workers to properly manage and operate a successful summer food service for children.

533-99
SPONSOR HANDBOOK; SPECIAL SUMMER FOOD SERVICE PROGRAM.
U.S.,ODept. of Agriculture
Washington, D.C. 28 p. Mar 1973.
LB3475.U54 F&N (U.S. Dept. of Agriculture. Program aid no 1032)
Contract feeding, Facility requirements, Federal aid, Free lunches, Menu planning, Program planning, Recordkeeping, Special Food Service Program for Children, Summer programs.
Abstract: The purpose of this handbook is to give guidance to individuals or groups wishing to sponsor a Special Summer Food Service Program under the Special Food Service Program for Children. Management of the Special Summer Food Service Program may present some unusual problems. Therefore, groups considering sponsoring programs should evaluate their ability to provide adequate program management. This includes training, supervision, administration, and recordkeeping. Chapters also provide information on eligibility for federal assistance, how to develop a program, how to select a food service site, how to handle contract feeding, how to determine meal patterns, and how to handle free and reduced-price meals.

534-99
FOOD SERVICE IN THE NATION'S SCHOOLS: A PRELIMINARY REPORT.
U.S., Dept. of Agriculture, Economic Research Service
Washington, D.C. 11 p. 1969.
A281.9 Ag83E ERS 434 (U.S. Dept. of Agriculture. Economic Research Service. ERS-434)
Free lunches, National School Lunch Program, National surveys, School breakfast programs, School food service, Student participation.
Abstract: During March 1968, the U. S. Department of Agriculture conducted a nationwide survey of school food programs. The survey dealt with availability of types of service, participation rates, costs to the schools, number of needy children served, and other aspects of school food programs. School milk, school breakfast, and school lunch programs were covered, together with food preparation facilities.

535-99
FEDERAL FUNDS FOR DAYCARE PROJECTS. Revised.
U.S., Dept. of Labor
Washington, D.C. 91 p. 1972.
HV854.U5 F&N (U.S. Dept. of Labor. Employment Standards Administration. Pamphlet 14)
Day care programs, Federal programs, Financial support, USDA Food and Nutrition Service.
Abstract: This publication outlines programs of Federal agencies that provide funds for day care projects. Authorization, eligibility, and fund apportionment are given for each program.

536-99
SUGGESTIONS FOR FOOD SERVICE FOR DAY CAMPS AND RECREATION PROGRAMS.
U.S., Food and Nutrition Service
Washington, D.C. 31 p. [n.d.].
aTX353 U5 FNS-80
Donated foods, Food service, Menu planning, Recreational programs, Sanitation, Standardized recipes.
Abstract: The U.S. Dept. of Agriculture donates food to day camps through two programs: the Commodity Distribution Program makes basic commodities available to all non-profit camps for children; the Special Food Service Program for Children can provide cash reimbursements to camps for children from low-income areas. This booklet tells how to apply for these programs, how to safely handle the food provided, how to plan a menu, and what to cook.

537-99
A GUIDE FOR PLANNING FOOD SERVICE IN CHILD CARE CENTERS.
U.S., Food and Nutrition Service
Washington, D.C. 22 p. 1971.
aTX353 U5 FNS64 (U.S. Food and Nutrition Service. FNS-64)
Day care services, Food preparation, Food purchasing, Food service, Menu planning, Sanitation.
Extract: This guide was prepared to help directors and personnel plan food service for pre-school children in child care centers. It is for use in the Special Food Service Program for Children authorized in May 1968 by Public-Law 90-302. This program provides assistance to food services for both pre-school and school age children (including the handicapped) in public and non-profit private institutions including child care centers, settlement houses, recreation centers and summer day camps. In-residence service institutions are not eligible. Child care centers serving meals which meet program requirements are eligible for cash reimbursement and donated foods. Centers also may obtain funds for equipment to initiate, improve, or expand food service programs.

538-99
CHILD NUTRITION PROGRAMS; HANDBOOK FOR VOLUNTEERS.
U.S., Food and Nutrition Service
Washington, D.C. 16 p. 1970.
aTX353 U5 FNS10 (U.S. Food and Nutrition Service. FNS-10)
Children, Donated foods, Federal programs, Guides, National School Lunch Program, Preschool children (2-5 years), School breakfast, Volunteers.
Abstract: The National School Lunch Program, the School Breakfast Program, the Non-food Assistance Program, the Special Food Service Program, and the Commodity Distribution Program provide federal aid in food, cash, and technical guidance to food service programs for children from preschool age through high-school. This booklet for volunteers describes the programs, gives examples of what other volunteers have done, and suggests ways of developing and organizing projects.

539-99
SITE HANDBOOK: SPECIAL SUMMER PROGRAM FOR CHILDREN.
U.S., Food and Nutrition Service
Washington, D.C. 10 p. 1973.
1AG84Pro PA-1041
Food preparation and distribution systems, Food service management, Handbooks, Meal patterns, Program planning, Recordkeeping, Sanitation, Special Food Service Program for Children, Summer programs.
Abstract: This handbook for site supervisors and managers of summer feeding programs provides all the necessary information for a successful food service operation. It tells how to plan and organize the food service; how to receive, hold, and serve the food; how to insure sanitary work habits; how to prepare children for meals; how to keep daily records; how to arrange meal patterns; and even what to do when visitors arrive.

540-99
SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN; SUMMER PROGRAMS SPONSOR HANDBOOK.
U.S., Food and Nutrition Service
Washington, D.C. 24 p. [n.d.].
LB3479.U5U5 F&N
Facility requirements, Federal programs, Financial support, Food service management, Government role, Program planning, Special Food Service Program for Children, Summer programs.
Abstract: This handbook is intended to give guidance to sponsors of summer programs wishing to participate in the Special Food Service Program for Children. With the passage in 1968 of Public Law 90-302, an amendment to the National School Lunch Act, Congress authorized the Special Food Service Program for Children. This program makes cash and food commodity assistance available for the feeding of children in service institutions. Reimbursement rates are assigned by the State Agency or Regional Office, and in especially needy situations up to 80 percent of operating costs may be paid. This booklet spells out the steps necessary for (1) developing a summer feeding program, (2) obtaining federal assistance and approval of food service sites, (3) assigning supervisory responsibility for the program, (4) contracting with food service management companies, (5) keeping required records and reporting data, (6) planning and preparing meals, and (7) training on-site personnel.

541-99
CINCINNATI SUMMER FOOD SERVICE DEMONSTRATION PROJECT: SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN; CINCINNATI, OHIO, 1972.
U.S., Food and Nutrition Service
Washington, D.C. various pagination. 1972.
LB3479.U5 F&N
Cincinnati, Ohio, Donated foods, Food preparation and distribution systems, Food programs, Menu planning, New foods, Pilot projects, Special Food Service Program for Children, Summer programs.
Abstract: The Cincinnati Summer Food Service Demonstration Project was a cooperative effort involving the U.S. Department of Agriculture, Cincinnati Recreation Commission (Sponsor), Cincinnati Board of Education (Division of Food Services), and the Cincinnati Municipal Garage (Transportation). The primary objective of this project was to develop guidelines, suggestions, and tools designed to overcome problem areas encountered in Special Food Service Program summer operations in previous years and to be used for improved operations in the future. New approaches in terms of menu planning, new foods, new food service concepts and systems were tested and evaluated. This report provides detailed information on how the project was set up, operated, and evaluated. Twenty specific recommendations for effective summer food service programs are listed.

542-99
U.S.DEPARTMENT OF AGRICULTURE'S FOOD DONATION PROGRAMS.
U.S., Food and Nutrition Service
Washington, U.S. Govt. Print. Off. 4p. July 1970.
1 AG84PRO PA-667 (U.S.D.A.PA 667,Rev.)
Donated foods, Federal programs.
Abstract: This booklet covers the Commodity Distribution program, administered by the Food and Nutrition Service of USDA. Foods donated in this way are used to meet the nutritional needs of children, the needy, and victims of natural disasters.

543-99
CUP-CANS COME TO IDAHO.
Ralph E Vincent
Food Nutr 3 (6): 2-5. Dec 1973.
aTX341.F615
Child nutrition, Cup-can, Food delivery systems, Idaho, School food service, School lunch programs, Transportation, Type A lunch.
Abstract: In Idaho, nutritious food is being delivered to schools in isolated areas of the state by means of the cup-can system--a 7 to 8 ounce canned entree that comprises a Type A lunch when supplemented with fruit and/or vegetables, bread, fortified margarine or butter, and milk. The canned entrees are heated in special, low-temperature ovens and can be eaten from the can. In Idaho, where the terrain is rugged, deliveries of food are made by donated vans, pick-ups, private cars, and mail trucks over steep mountain passes and narrow roads, made treacherous by heavy snows, rock slides, and swollen rivers. These perilous 100-mile journeys are made daily, but in the case of the smallest and most remote school-Atlanta--perched high in the mountains, classes are not being held during 1973. The teacher moved to Boise so her son could go the high school, and no replacement could be found. But despite the rugged conditions under which these remote schools operate, the cup-can system has been working well.

544-99
WASHINGTON REPORT (NOV. 1973).
Amer School Board J 160 (11): 11. Nov 1973.
LB2831.A4 F&N
Federal aid, Government role, School lunch programs, Student participation, Surveys, U.S. Dept. of Agriculture.
Abstract: This article reports the results of a survey in which it was found that school districts not participating in the National School Lunch Program offer four main reasons for their abstention. (1) They don't like the mandatory Type A lunch menu set by government nutritionists. (2) Districts do not want to offer free or reduced-price lunches to poor children. (3) They refuse to operate their lunch programs on a non-profit basis, as required by law. (4) They lack the local funds necessary to acquire or expand facilities to prepare and serve food, and some districts do not get enough assistance from state or federal governments.

545-99
WASHINGTON WORKSHOP: MILESTONE IN SCHOOL LUNCH PLANNING.
Sch Lunch J 22 (8): 17-18. Sept 1968.
389.8 SCH6
District of Columbia, Program planning, School food service supervisors, School lunch programs, State officials, U.S. Dept. of Agriculture, Workshops.
Abstract: In 1968 the school food service directors of the 50 states met in Washington, D.C., with representatives of the U.S. Department of Agriculture in an effort to hammer out guidelines for school food service in the next decade. During the four-day workshop the directors and USDA representatives split into work groups to discuss and make recommendations on (1) reaching needy children; (2) federal-state administration regulations and policies; (3) cooperative financing; and (4) nutrition education and training. This article summarizes the findings and recommendations of the workshop participants.

546-99
WAUWATOSA PUBLIC SCHOOLS LUNCH PROGRAM: A SATELLITE SYSTEM.
Food Serv 34 (7): 43-46. Jul 1972.
389.2538 F732
Awards, Facilities planning and layout, Food preparation, School food service, School lunch programs, Wisconsin.
Abstract: The progressive satellite food serving program implemented by the Wauwatosa, Wisconsin public schools benefits from sound systems analysis on the part of management and is an integral part of the evolution toward pre-prepared food systems - which are now feasible through the linked capabilities of high quality food processors and equipment manufacturers. The system's flexibility is based on off-premise food preparation, using a central commissary with its attendant savings in time, labor, and costs.

547-99
WE'D DO THE SAME THING.
Sch Foodserv J 27 (5): 14. May 1973.
389.8 SCH6
Central Kitchen, Satellite, School lunch programs.
Abstract: This article discusses the implementation of a centralized kitchen and satellite feeding program in the elementary schools of Bridgeton, New jersey, which previously had had no foodservice.

548-99
THE BALTIMORE SCHOOL LUNCH STORY.
Eleanor G Weagly, Robert E Umphery
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 267-275. July 12/24, 1970.
LB3479.U5M3 F&N
Baltimore, Box Lunch, Satellite, School lunch, U.S. Dept. of Agriculture, Vita-pak.
Abstract: The Baltimore story of packaged school lunches.

549-99
WHAT WAS THE RUTGERS STUDY?
Sch Foodserv J 27 (1): 30-31. Jan 1973.
389.8 SCH6
Commodities, Cost effectiveness, Marketing, Menu planning, New foods, Nutrient retention, School food service.
Abstract: USDA called meeting at Rutgers to discuss results of joint efforts between it, OEO, and state of New Jersey, concerning food service in schools.

550-99
WHY WON'T THEY EAT?
Sch Foodserv J 27 (1): 26. Jan 1973.
389.8 SCH6
Child nutrition programs, Costs, Food quality, School lunch programs.
Abstract: Six ways in which child nutrition programs, carried out in school lunch programs, can improve food quality while not increasing costs too high. Includes some suggestions for increasing participation, such as some variation in Type A lunches to allow selection, and to make food more appealing.

551-99
STAFFING BROWARD COUNTY-STYLE.
J T Wynn
Sch Foodserv J 27 (1): 44,46,49-50,52,54. Jan 1973.
389.8 SCH6
Food service occupations, Program planning, School food service.
Abstract: Careful planning for labor productivity in food service occupations under different school conditions and equipment.

552-99
HOW CAN WE STRENGTHEN SCHOOL FOOD SERVICE.
Clayton Yeutter
Food Nutr 3 (5): 2-4. Oct 1973.
aTX341.F615
Attitudes, Disadvantaged youth, Engineered foods, Fortified foods, Menu planning, Nutrient standards, School breakfast programs, School lunch programs, Student involvement.
Abstract: Food programs now provide lunches for over 25 million children in more than 86,000 schools. Breakfast and non-school situation programs are providing nutrition for additional thousands of needy children. Tests are being conducted to establish a nutrient basis for menu-planning, which might act as an alternative to the Type A lunch pattern, resulting from need for greater flexibility in meal standards. Fortified and engineered foods are being developed and bested. Reaching groups outside the child nutrition programs should receive high priority. Attitude, "merchandising," and student involvement in planning are emphasized as major factors in high participation in school lunch programs.

553-99
YOU TOO CAN START A FOOD PROGRAM.
Food Nutr 1 (1): 10-11. June 1971.
TX341.F615
Family food donation programs, Food stamp programs, National School Breakfast Program, National School Lunch Program.
Abstract: Ways how professional, civic, religious, volunteer groups, and individuals can be involved in feeding people who need to be fed are dealt with. The programs included are: National School Lunch Program, National School Breakfast Program, special food service programs, food stamp programs and family food donation programs.

554-99
10,000 CAME TO BREAKFAST.
Food Nutr 1 (2): 11. Aug 1971.
TX341.F615
Low income groups, Pennsylvania, School breakfast programs, School children (6-11 years).
Abstract: A free school breakfast program is described which has been started by Morton Waber, a Wynnewood, Pa., insurance agent, which serves almost 10,000 children every morning in Philadelphia's inner city elementary schools located in low income areas.

Recipes

555-99
QUANTITY RECIPES FOR SCHOOL FOOD SERVICE PROGRAMS.
California, Dept. of Education
Sacramento, Calif. unp. [n.d.].
LB3479.U5C3 F&N
California, Cooking methods, Food preparation, quantity, Menu planning, Recipes, School food service, Type A lunch.
Abstract: Here is the quantity recipe file for the State of California's school food service programs. There are recipes for salads, salad dressings, breads and rolls, cereals, sandwiches, desserts, sauces and gravies, main dishes, and vegetables. Several informational cards provide tips for menu planning, determining nutrient values, buying food, using textured

vegetable protein, and compiling a nutritious Type A meal. Tables of weights, measures, and equivalents are also included.

556-99
CATCHING THE ETHNIC FLAVOR.
Benedicto Montoya
Food Nutr 3 (3): 12-15. June 1973.
aTX341.F615
Agricultural Research Service, Cookery, Cookery, American Indian, Cookery, Mexican American, Ethnic groups, Food programs, Mexican Americans, Navahos, USDA Food and Nutrition Service.
Abstract: The USDA Food and Nutrition Service with the assistance of the Agricultural Research Service designed a pilot project to involve Mexican Americans and Navaho Indians in the development of authentic recipes to be used by families in those groups who participate in food assistance programs and by students in schools participating in child nutrition programs. This is a report on the success of that project.

557-99
LUNCH AT SCHOOL.
Louise Sublette, Ruth Shephard
Martin, Tenn., S & S Book Co. 132 p. 1963.
LB3475.S8 F&N
Child nutrition programs, Food preparation, quantity, Menu planning, Recipes, School food service, School lunch programs.
Abstract: Here is a handy menu planning guide and collection of recipes for the use of school food managers who are interested in offering variety as well as providing solid nutritional benefits for children in the school lunch program.

558-99
GUIDES FOR WRITING AND EVALUATING QUANTITY RECIPES FOR TYPE A SCHOOL LUNCHES.
U.S., Food and Nutrition Service
Washington, D.C. 49 p. 1969.
TX652.U5 F&N
Evaluation, Recipe writing, School food service, Standardized recipes, Type A lunch.
Abstract: This publication was prepared to facilitate the work of the U.S. Department of Agriculture in providing technical assistance in the development of materials for school lunch and to provide those responsible for preparing the lunches with uniformly written recipes from all sources.

559-99
FAVORITE QUANTITY RECIPES FOR TYPE A SCHOOL LUNCHES, VOL. 2.
U.S., Food and Nutrition Service
Washington, D.C. 19 p. 1970.
TX820.U52 F&N
Food preparation, quantity, Standardized recipes, Type A lunch.
Abstract: This is a book of popular recipes that fall within the type A lunch regulations.

Reference Materials

560-99
CUP-CAN PRODUCT GUIDE.
Sch Foodserv J 26 (10): 57.59. Nov/Dec 1972.
389.8 SCH6
Cup-can, Food service industry, Prepared foods.
Abstract: Charted survey of commercial cup-can food products now marketed by American firms.

561-99
1973-74 SCHOOL FOODSERVICE MARKET ACTION REPORT & WHO'S WHO DIRECTORY.
Information Central
Chicago, Ill. 79 p. 1973.
LB3475.I56 F&N
Analytical data, Costs, Directories, Legislation, Marketing, Sales volume, School food service, Student participation.
Abstract: School food service comprises a large portion of the food industry market. This document contains a thorough compilation of data on the school food service market. Six background articles present descriptive information about politics, legislation, appropriations and funding, school breakfast programs, concentration and size of the market, type A lunches, a-la-carte meals, new foods, commodity programs, and data sources for this publication. Succeeding charts present relevant figures on everything from projected school enrollment thorough 1981 to Day Care food service appropriations for 1974 by state. In a separate "Who's Who" section are listed the names and addresses of 1,000 key individuals in school food service--ranging from congressmen who have been instrumental in appropriating funds to persons in charge of actual operations in the largest districts.

562-99
HELP! - CONVENIENCE FOOD REPORT AUG 1.
Nancy Snider
Instit/Vol Feeding 68 (15): 51-52. Aug 1, 1971.
TX1.I55
Convenience foods, Information services, School lunch programs.
Abstract: This feature column includes: (1) a call for contributions of materials and information to Educational Clearing House; (2) an announcement of a new Federal guideline re-eligibility of children to participate in USDA-administered food programs; and (3) a list of companies that supply convenience foods to school lunch programs.

Purchasing, Receiving and Storage

563-99
BID SPECS ENSURE QUALITY, LOWER COSTS.
Sch Foodserv J 27 (1): 60,62. Jan 1973.
389.8 SCH6
Costs, Food quality, Marketing, School food service.
Abstract: Bid specifications are devised to help schools buy low cost, yet high quality schools.

564-99
CO-OP BUYING BOOSTS SCHOOL LUNCHES.
Arthur C Boynton
U.S., Consumer and Marketing Service
Agric Mark 14 (11): 10. Nov 1969.
A280.38 AG8
Cooperative purchasing, Cost effectiveness, Federal aid, Food purchasing, Food service management, Government role, New York (State), School lunch programs, USDA Consumer and Marketing Service.
Abstract: Through the Matching Fund Program of the USDA Consumer and Marketing Service, three counties in New York State pooled their resources and began a system of cooperative food purchasing. After contacting wholesalers for suggestions and information on the availability of certain grades of canned fruits and vegetables, the co-op members made up a list of the various products they wanted and established detailed specifications for each product, including the grade desired. The co-op's contracts with wholesalers require official USDA inspection of all purchases to see that they meet specifications. Co-op buying not only saved the six school districts money--but brought the benefits of USDA inspection.

565-99
SCHOOL FOOD PURCHASING GUIDE; A SPECIAL COMMITTEE REPORT.
American School Food Service Association
Thelma Flanagan
Chicago, Ill. 144 p. 1968.
LB2829.A4 F&N (American School Food Service Association. Bulletin no. 3)
Food purchasing, Guides, School food service, Specifications.
Abstract: This is a general guide for school personnel to use when purchasing food for the institution. The guide gives advice on products to buy, how and when to buy them, and how to pay for them to get the most for the school's money.

566-99
HANDLING FRESH FROZEN CUT-UP CHICKENS.
Sch Lunch J 24 (7): 87-88. Jul/Aug 1970.
389.8 SCH6
Food preparation, Food storage, Food yields, Frozen foods, Poultry.
Abstract: U.S. Food and Nutrition Service instructions for handling fresh, frozen cut-up chickens in school lunch programs to avoid spoilage or serious food poisoning.

567-99
PURCHASING MANUAL.
Kentucky, Dept. of Education, Bureau of Administration and Finance
Washington, D.C., Educational Resources Information Center 70 p. 1968.
LB2829.K4 F&N
Educational finance, Equipment, Guides, Kentucky, Legal problems, Purchasing, School administration, Specifications.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$3.40; ERIC Report No. ED 024 222.
Extract: This is a concise reference guide for Kentucky school administrators and purchasing officials regarding desirable purchasing practices. The size of the school system determines the manner in which a purchasing program should be implemented. Although methods may vary, the principles for good management are applicable to both large and small school districts. Among the items discussed are the legal aspects of purchasing, educational supplies and equipment (including basic needs and

568-99

standards of quality), maintenance and repair materials, food service, insurance and bonds, warehousing and storage distribution, and school bus transportation. A glossary of legal purchasing terms is included.

568-99
A DIETITIAN TALKS ABOUT FOOD.
Gretchen Kubisch
Cooking for Profit 39 (233): 44-45,79-80. May 1970.
TX901.C65
Convenience foods, Dietitians, Food delivery, Food grades, Food purchasing, Frozen foods, Portion control, Prepared foods, School lunch programs.
Abstract: This article, presented as a number of quotes by Gretchen Kubisch, covers a variety of topics concerning foods with which a dietitian must deal. Emphasis is on quality school lunches through tight specifications and careful planning.

569-99
MARKET CATEGORY: SCHOOL LUNCH PROGRAMS.
Food Serv 34 (7): 48-53, 62. Jul 1972.
389.2538 F732
Equipment, Food preparation, Prepared foods, Purchasing, School lunch programs.
Abstract: This is a continuation of the directory begun in the May 1972 issue. The directory defines major food and equipment sources in the U.S. In this issue, the items listed are those needed by school lunch programs.

570-99
WHAT'S IN THE CAN?
G E Miesel, D R Page, G A Lynch
Sch Foodserv J 26 (6): 32,34-36. June 1972.
389.8 SCH6
Canned foods, Purchasing, School food service.
Abstract: Information from several school food service directors on food purchasing programs.

571-99
HOW TO BUY FOR SCHOOL LUNCH.
New Mexico, Dept. of Education
Santa Fe, N.M. 45 p. [n.d.].
TX911.3.P8N4 F&N
Canned foods, Fish, Food purchasing, Fresh foods, Meat, Poultry, School lunch programs.
Abstract: This bulletin was compiled to provide pertinent buying information so that schools can keep food costs low and food standards high. Minimum standards are set for many commonly used foods.

572-99
PEANUT BUTTER USE ENCOURAGED.
Sch Foodserv J 26 (10): 30. Nov/Dec 1972.
389.8 SCH6
Baked goods, Child nutrition programs, Commercial food service, Food processing, Peanuts, Proteins, School food service.
Abstract: Commercial bakers request 500 pound drums for peanut butter for bakery products used in child nutrition programs.

573-99
PROCESSING COMMODITIES SAVES MONEY FOR NATION'S SCHOOLS.
Sch Foodserv J 27 (2): 37-38,41,43-46. Feb 1973.
389.8 SCH6
Commodities, Costs, Food processing, School food service.
Abstract: SOC (State Option and Cost) contracts allows federal government to use federal bidding process to find the lowest prices for processing commodities for use in the school food service programs.

574-99
HELP FOR SCHOOL LUNCH MANAGERS; C&MS OFFERS QUANTITY BUYERS AN ACCEPTANCE SERVICE FOR FOOD.
U.S., Consumer and Marketing Service
Agric Mark 14 (8): 11. Aug 1969.
A280.38 AG8
Federal aid, Food purchasing, Food selection, Food service management, Government role, Quality control, School food service, USDA Consumer and Marketing Service, USDA Food Acceptance Service.
Extract: Most school lunch managers often lack training (or time) in the field of quantity buying. Many managers of mass feeding programs have turned to the U.S. Department of Agriculture's Food Acceptance Service for assistance. As one local school manager said recently: "This service isworth far more than its cost. It's the only way to be sure of getting what you specify." the program is quite simple. Food graders and inspectors in USDA'@S Consumer and Marketing Service check over a school's purchases to make sure they meet the school's specifications and needs. They then certify that the purchase was what the school ordered in the first place. C&MS graders will not only check the quality of the food, they will also check the weight, size of portion, type of product--practically anything about a purchase one might want.

575-99
FOOD STORAGE GUIDE FOR SCHOOLS AND INSTITUTIONS.
U.S., Consumer and Marketing Service
Washington, D.C. 42 p. illus. 1965.
1aG84PRO 403 (U.S. Consumer and Marketing Service. PA-403)
Donated foods, Facilities planning and layout, Food delivery, Food storage, Institutional feeding, Recordkeeping, Sanitation, School food service.
Extract: This handbook has been prepared as a guide for schools and institutions, to show good methods of handling and storing USDA-donated and locally purchased foods. The information was drawn from many sources and includes latest research data available on types of storage facilities and equipment needed for handling and storing foods. Good storage facilities, both dry and refrigerated, help keep foods safe, wholesome, and appetizing. Meals taste better, and are better nutritionally, if all foods used to prepare them are at the peak of quality. Careful menu planning, good buying practices, and good storage all help to provide well-balanced meals at reasonable prices. In many instances, food losses resulting from deterioration and infestation are the result of inadequate storage facilities, undesirable handling practices, and other conditions that can be corrected by following the preventive and control measures outlined in this handbook.

576-99
FOOD BUYING GUIDE FOR TYPE A SCHOOL LUNCHES.
U.S., Food and Nutrition Service
Washington, U.s. Govt. Print. Off. 92 p. [1972].
TX356.U53 1972 F&N (U.S. Dept. of Agriculture. PA-270)
Cost effectiveness, Food purchasing, Food selection, Food service management, Guides, Measurement, Nutrient requirements, School food service, Type A lunch.
Extract: This food buying guide provides information for planning and calculating quantities of food to be purchased and used by schools serving Type A lunches in the National School Lunch Program. This edition includes changes resulting from new developments in food production and processing as well as changes in marketing procedures, packaging, and quality of foods available today. The recommendations are based on yield data obtained from many food service units, food processors, and research laboratories. Yields of edible food vary with the quality and condition of the food purchased. Yields of foods also are influenced by care in storage of food, by kind of equipment used in preparation, by the cooking method, and the form of the food to be served. The number of servings used in this publication are average figures based on yields from good quality foods prepared by methods that result in a minimum of waste. Application of the information in this buying guide will help to insure economical menu planning and food purchasing and adequate amounts of various foods to prepare Type A lunches for the number of children to be served.

577-99
THE COMMODITIES: MRS. JOYCE VS. MRS. CLAY.
D G Wisotzkey
Sch Foodserv J 26 (8): 37-38. Sept 1972.
389.8 SCH6
Commodities, Food spoilage, Food supply, Purchasing, School food service.
Abstract: Two hypothetical cases are studied in which school lunch management receives damaged food, one from a supplier who desires to have satisfied customers, the other who does not. Both suppliers meet one of their main goals. The first continues to have a satisfied buyer, thus maintains his volume and profit. The second has a satisfied seller, and helps continue price support program.

578-99
CHANGES IN PURCHASING, STORAGE, DELIVERY AND UTILIZATION PRACTICES AND PROCEDURES. (A PANEL PRESENTATION) PART 1-FOOD.
Albert L Wrisley
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 276. July 12/24, 1970.
LB3479.U5M3 F&N
Equipment, Food habits, Foodways, purchasing, School lunch programs, Specifications.
Abstract: Panel presentation which brought together representatives of government and industry to consider changes in food, equipment, practices and procedures necessitated by changing school food service programs.

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